



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5001	5	Bronze	Raw milk goats curd	Errington cheese Ltd	UK	<a href="https://www.erringtoncheese.co.uk">https://www.erringtoncheese.co.uk</a>
5001	6	Bronze	lactic curd spreading cheese made of goat milk without cream added.	CASEIFICIOMORANDI	Italy	<a href="https://www.caseificiomorandi.it">https://www.caseificiomorandi.it</a>
5001	7	Bronze	Goat's cheese with bloomy rind, smooth and creamy	Murgia Sergio S.R.L.	Italy	<a href="https://www.murgiaformaggi.com">https://www.murgiaformaggi.com</a>
5001	9	Bronze	Plain, fresh, soft goats cheese made using British goats milk	The Abergavenny Fine Foods Co.	UK	<a href="http://www.abergavenny.uk.com/">http://www.abergavenny.uk.com/</a>
5001	14	Bronze	Fresh lactic goat curd	Tolpuddle Goat Cheese and Farm Foods	Australia	<a href="http://www.tolpuddle.com.au">http://www.tolpuddle.com.au</a>
5001	16	Super Gold	Unpasteurised soft goats cheese coated in ash/salt coating	Cerney Cheese Limited	UK	<a href="http://www.cerneycheese.co.uk">http://www.cerneycheese.co.uk</a>
5001	21	Bronze	Made with raw goat milk and natural kid rennet.	QUESERIA VEGA DE SAN MARTIN	Spain	<a href="https://www.vegadesanmartin.es">https://www.vegadesanmartin.es</a>
5001	29	Gold	Soft, spreadable, produced in small batches	Kourellas S.A.	Greece	<a href="http://www.kourellas.com">http://www.kourellas.com</a>
5001	30	Silver	Pasteurised milk	QUESO MONTEFRIÑO S.L.	Spain	<a href="https://WWW.QUESOMONTEFRIENO.COM">https://WWW.QUESOMONTEFRIENO.COM</a>
5001	31	Bronze	soft goats milk cheese. small soft inside typical moldy rind (edible)	ZANETTI SPA	Italy	<a href="https://zanetti-spa.it/">https://zanetti-spa.it/</a>
5001	32	Silver	Soft and fresh raw milk goat cheese	Casale Roccolo azienda agricola biologica	Italy	<a href="https://www.casaleroccolo.it">https://www.casaleroccolo.it</a>
5001	33	Silver	A fresh goat cheese log (acid paste) natural flavor	Central Quesera Montesinos, S.L.U.	Spain	<a href="https://www.montesinos.es">https://www.montesinos.es</a>
5001	37	Silver	Goat's milk cheese, surface-ripened by Penicillium Candidum mould	Argiolas Formaggi S.r.l.	Italy	<a href="http://www.argiolasformaggi.com">http://www.argiolasformaggi.com</a>
5001	38	Bronze	full fat soft farmhouse goats milk cheese	Traditional Cheese Co	Ireland	<a href="https://www.traditionalcheese.ie">https://www.traditionalcheese.ie</a>
5001	39	Gold	Soft cheese. White-straw yellow in color, native White mold on the rind	Arrigoni Sergio Formaggi s.r.l.	Italy	<a href="http://www.sergioarrigoni.it">http://www.sergioarrigoni.it</a>
5001	40	Silver	Pressed Goat fresh cheese made with fresh goat milk	Quesos de Almazora S.L	Spain	<a href="http://www.quesosalmassora.com">http://www.quesosalmassora.com</a>
5001	49	Bronze	100% goat's milk with slight peppery taste and relatively hard texture	GREEK FAMILY FARM S.A.	Greece	<a href="http://www.familyfarm.gr">http://www.familyfarm.gr</a>
5002	3	Super Gold	Washed rind goat cheese aged 70 days in a cave	carozzi formaggi srl	Italy	<a href="https://www.carozzi.com">https://www.carozzi.com</a>
5002	10	Bronze	Cheese with penicillium roqueforti on the rind	Quesos de Radiquero, S.L.	Spain	<a href="http://www.quesosderadiquero.es/">http://www.quesosderadiquero.es/</a>
5002	12	Gold	Each cheese is coated with ash & matured for a distinctive finish.	Butlers Farmhouse Cheeses Ltd.	UK	<a href="https://www.butlerscheeses.co.uk">https://www.butlerscheeses.co.uk</a>
5002	13	Bronze	A small, creamy white soft goats cheese.	Butlers Farmhouse Cheeses Ltd.	UK	<a href="https://www.butlerscheeses.co.uk">https://www.butlerscheeses.co.uk</a>
5002	14	Silver	4 oz disc with Geotrichum rind	Wegmans Food Markets	USA	<a href="https://www.wegmans.com">https://www.wegmans.com</a>
5002	15	Bronze	Aged fresh lactic set cheese made from raw goats milk	Tenacres Cheese	UK	
5002	16	Super Gold	Saanen goat cheese from pasteurized milk, mouldripened soft cheese	André-Products Kft.	Hungary	<a href="http://www.andresajt.hu/">http://www.andresajt.hu/</a>

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5002	18	Silver	Soft mouldripened cream cheese of goat milk	Prestholt Geitost	Norway	<a href="http://www.ostebygda.no">http://www.ostebygda.no</a>
5002	19	Gold	fresh cheese,very short seasoning 10 day	"SA CRABERIA" AZIENDA OVICAPRINA BRAU A.	Italy	
5002	20	Gold	Slight undulating surface,from light orange to orange	Almenland Stollenkaese GmbH	Austria	<a href="https://www.stollenkaese.at">https://www.stollenkaese.at</a>
5002	26	Bronze	Natural edible bloomy rind, bright white and smooth cut surface.	QUESOS DEL CASAR SL	Spain	<a href="https://www.quesosdelcasar.es">https://www.quesosdelcasar.es</a>
5002	27	Super Gold	Brie de coulommier recipe, 18h long fermentation	Laviallattea srl	Italy	<a href="http://www.caseificiolaviallattea.it">http://www.caseificiolaviallattea.it</a>
5002	30	Bronze	COAGULATION WITH CYNARA CARDUNCULUS	VALDECABRAS	Spain	<a href="https://www.queseriavaldecabras.com">https://www.queseriavaldecabras.com</a>
5002	35	Bronze	Ash covered rind and matured for up to 14 days	Norton and Yarrow Cheese	UK	<a href="https://www.nortonandarrow.co.uk">https://www.nortonandarrow.co.uk</a>
5002	36	Silver	ashed mould ripened raw goat milk cheese	Golden Cross Cheese Company Ltd	UK	<a href="http://www.goldencrosscheese.co.uk">http://www.goldencrosscheese.co.uk</a>
5002	42	Bronze	Aged for 14 days for bloomy white mold rind, ripened 30 to 60 days	FireFly Farms	USA	<a href="https://www.fireflyfarms.com">https://www.fireflyfarms.com</a>
5002	43	Bronze	Bloomy white mold rind wrapped in spruce bark, aged for 70+ days	FireFly Farms	USA	<a href="https://www.fireflyfarms.com">https://www.fireflyfarms.com</a>
5002	44	Bronze	Bbloomy white mold and blue mold rind ripened 30 to 60 days	FireFly Farms	USA	<a href="https://www.fireflyfarms.com">https://www.fireflyfarms.com</a>
5002	46	Silver	Includes own Kefir ferments and ash charcoal ripened.	ROYUELA CHEESE COMPANY SLU	Spain	<a href="http://www.quesoslacabezuela.com">http://www.quesoslacabezuela.com</a>
5002	51	Bronze	Raw milk soft cheese with smooth, white paste.	Fromages Bach	France	<a href="http://www.fromagesbach.com/">http://www.fromagesbach.com/</a>
5002	52	Bronze	Raw milk. It's a soft cheese with a little ash on top.	Fromages Bach	France	<a href="http://www.fromagesbach.com/">http://www.fromagesbach.com/</a>
5002	53	Silver	Pasteurized milk, maturation of two months with crust cover of mold.	Sant Gil d'Albió - NATIVITAT NINOT BONELL	Spain	<a href="http://www.santgilalbio.com">http://www.santgilalbio.com</a>
5002	56	Silver	Buttery texture White and smooth bark with mold. Edible Bark	QUESERIAS ROMERO GOZALBEZ SL	Spain	<a href="https://www.jamesa.es">https://www.jamesa.es</a>
5002	58	Bronze	Pasteurised milk, enzymatic coagulation	FORMATGES ARTESANS DE PONENT, SL	Spain	<a href="http://www.calquiteria.com/ca/home">http://www.calquiteria.com/ca/home</a>
5002	59	Gold	Pasteurised milk, enzymatic coagulation	FORMATGES ARTESANS DE PONENT, SL	Spain	<a href="http://www.calquiteria.com/ca/home">http://www.calquiteria.com/ca/home</a>
5002	60	Super Gold	Organic raw milk, lactic coagulation	Casale Roccolo azienda agricola biologica	Italy	<a href="https://www.casaleroccolo.it">https://www.casaleroccolo.it</a>
5002	63	Silver	A soft and creamy goat's milk cheese	Società Cooperativa Agrocasearia	Italy	<a href="https://www.l-agricola.com">https://www.l-agricola.com</a>
5002	68	Silver	An ash coated goat milk log	White Lake Cheese Ltd	UK	<a href="https://www.whitelake.co.uk">https://www.whitelake.co.uk</a>
5002	72	Silver	Lactic coagulation, pasteurised milk and penicillium Roqueforte	QUESERIAS DEL TIETAR, S.L.	Spain	<a href="https://www.queseriadeltietar.com">https://www.queseriadeltietar.com</a>
5002	74	Bronze	Soft Goat Mould ripened with Vines	Woodside Cheese Wrights	Australia	<a href="https://www.woodsidecheese.com.au">https://www.woodsidecheese.com.au</a>
5002	77	Silver	the cheese.	Haystack Mountain Goat Dairy	USA	<a href="http://www.haystackmountaincheese.com">http://www.haystackmountaincheese.com</a>
5002	84	Bronze	Pasteurized with enzymatic coagulation	Formatges Mas El Garet S.L.	Spain	<a href="https://www.formatgesmaselgaret.com">https://www.formatgesmaselgaret.com</a>

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5003	1	Bronze	Full-flavoured taste, but it is delicate at the same time.	PEZZETTA SRL	Italy	<a href="https://www.pezzetta.it">https://www.pezzetta.it</a>
5003	3	Silver	Cured 45 days	QUESOS ARTESANOS PAJARETE	Spain	<a href="https://www.quesospajarete.com/">https://www.quesospajarete.com/</a>
5003	4	Bronze	FORMATGE ECOLOGIC DE CABRA BETARA	Betara, SL	Spain	<a href="https://www.betara.cat">https://www.betara.cat</a>
5003	6	Silver	FORMATGE ECOLOGIC DE CABRA AMB CERVESA ECOLOGICA BETARA	Betara, SL	Spain	<a href="https://www.betara.cat">https://www.betara.cat</a>
5003	7	Silver	FORMATGE DE CABRA BETARA	Betara, SL	Spain	<a href="https://www.betara.cat">https://www.betara.cat</a>
5003	8	Silver	FORMATGE DE CABRA AMB ROMANI BETARA	Betara, SL	Spain	<a href="https://www.betara.cat">https://www.betara.cat</a>
5003	9	Bronze	FORMATGE DE CABRA FARCELLET BETARA	Betara, SL	Spain	<a href="https://www.betara.cat">https://www.betara.cat</a>
5003	10	Silver	FORMATGE DE CABRA AMB FINES HERBES BETARA	Betara, SL	Spain	<a href="https://www.betara.cat">https://www.betara.cat</a>
5003	12	Silver	FORMATGE DE CABRA AMB PEBRE BETARA	Betara, SL	Spain	<a href="https://www.betara.cat">https://www.betara.cat</a>
5003	15	Silver	Matured one year and crust isn't treated, sometimes put in olive oil.	CASEIFICIOMORANDI	Italy	<a href="https://www.caseificiomorandi.it">https://www.caseificiomorandi.it</a>
5003	16	Silver	Semi-cured goat cheese spread with paprika	S.A.T. Queso Flor Valsequillo	Spain	<a href="http://www.quesosflorvalsequillo.com">http://www.quesosflorvalsequillo.com</a>
5003	19	Silver	Thermized milk, time of maturation approximately 13 months.	Kmetija Pustotnik d.o.o.	Slovenia	<a href="https://www.kmetijapustotnik.si">https://www.kmetijapustotnik.si</a>
5003	24	Bronze	Semi-hard, friable, aged in Barbera's grapes and "Barbera d'Asti DOCG" wine	La Casearia Carpenedo s.r.l.	Italy	<a href="https://www.lacasearia.com">https://www.lacasearia.com</a>
5003	27	Silver	Pasteurized and vegetarian rennet, aged for 7 months	Kaashandel Remijn	Netherlands	<a href="http://www.kaashandelremijn.nl">http://www.kaashandelremijn.nl</a>
5003	29	Super Gold	Semi-hard, edible natural crust treated with extra virgin olive oil.	Ibáñez y Valverde S.L. (Quesos Sierra Sur)	Spain	<a href="https://www.quesosierrasur.com">https://www.quesosierrasur.com</a>
5003	32	Silver	Semi hard goat milk cheese, swiz/gouda mix	Prestholt Geitost	Norway	<a href="http://www.ostebygda.no">http://www.ostebygda.no</a>
5003	36	Super Gold	Ripened in a silver mine, dark yellow surface, delicate aroma	Almenland Stollenkaese GmbH	Austria	<a href="https://www.stollenkaese.at">https://www.stollenkaese.at</a>
5003	38	Bronze	A feta-style goats' cheese made using 100% goats' milk	Delamere Dairy	UK	<a href="https://www.delameredairy.co.uk">https://www.delameredairy.co.uk</a>
5003	39	Gold	Intense in taste according to the degree of maturation	Le Chevrefeuille	France	<a href="https://www.fromagerie-chevrefeuille.com">https://www.fromagerie-chevrefeuille.com</a>
5003	42	Silver	Washed daily with distilled water and salt. Intense smell, fruity flavor	ELVIRA GARCÍA	Spain	<a href="https://www.quesoselviragarcia.com">https://www.quesoselviragarcia.com</a>
5003	43	Bronze	Firm and semi-hard texture, fruity, elegant and persistent taste.	ELVIRA GARCÍA	Spain	<a href="https://www.quesoselviragarcia.com">https://www.quesoselviragarcia.com</a>
5003	44	Silver	Vegetable and fermentation notes, buttery, intense and clean flavor.	ELVIRA GARCÍA	Spain	<a href="https://www.quesoselviragarcia.com">https://www.quesoselviragarcia.com</a>
5003	46	Gold	Raw milk	CABILDO DE GRAN CANARIA	Spain	<a href="http://www.grancanaria.com/">http://www.grancanaria.com/</a>

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5003	47	Bronze	Made 100% with pasteurized goat milk	MANTEQUERIAS ARIAS S.A.	Spain	<a href="https://www.arias.es">https://www.arias.es</a>
5003	52	Silver	Made and matured into a vegetal casing like a salami	Formatgeries Montbrú S.A	Spain	<a href="https://www.montbru.com">https://www.montbru.com</a>
5003	53	Super Gold	Clothbound, ripened with mould, damp forest aroma	Formatgeries Montbrú S.A	Spain	<a href="https://www.montbru.com">https://www.montbru.com</a>
5003	54	Bronze	Ripened like like Garrotxa, wet forset aroma	Formatgeries Montbrú S.A	Spain	<a href="https://www.montbru.com">https://www.montbru.com</a>
5003	58	Bronze	Pasteurized, enzymatic rennet, short aging , wrapped in EVOO	Quesos Montealva, S.L.	Spain	<a href="https://www.quesosmontealva.com">https://www.quesosmontealva.com</a>
5003	61	Bronze	Raw goat milk and natural kid rennet. Smooth cylindrical form	QUESERIA VEGA DE SAN MARTIN	Spain	<a href="https://www.vegadesanmartin.es">https://www.vegadesanmartin.es</a>
5003	63	Bronze	8 week cave aged natural rind goat cheese	Crown Finish Caves	USA	<a href="http://www.crownfinishcaves.com/">http://www.crownfinishcaves.com/</a>
5003	66	Gold	Raw milk,	Utopia Hoeve	Netherlands	<a href="https://www.boerengeitenkaas.nl">https://www.boerengeitenkaas.nl</a>
5003	70	Bronze	Pasteurised milk and aged 60 days	QUESOS ARTESANOS DE FRAILES	Spain	<a href="https://www.quesosartesanosdefrailes.com">https://www.quesosartesanosdefrailes.com</a>
5003	71	Bronze	QUESO DE CABRA SEMICURADO	QUESOS CORCUERA, S.L.	Spain	<a href="http://www.corcuera.com">http://www.corcuera.com</a>
5003	72	Silver	Spanish-style washed rind cheese. Rind ideveloped over 60 to 90 days.	FireFly Farms	USA	<a href="https://www.fireflyfarms.com">https://www.fireflyfarms.com</a>
5003	73	Bronze	Milk matured for 4 months. Washed rind. Elastic paste.	Capriz srl	Italy	<a href="http://www.capriz.bz/de/ziegenkäse-südtirol/1-0.html">http://www.capriz.bz/de/ziegenkäse-südtirol/1-0.html</a>
5003	74	Gold	Semi-cured goat cheese of pressed pasta with olive oil in crust	QUESERIA EL GAZUL S.L.	Spain	<a href="https://www.queseriaelgazul.com">https://www.queseriaelgazul.com</a>
5003	75	Silver	semi-cured pressed paste organic production.	QUESERIA EL GAZUL S.L.	Spain	<a href="https://www.queseriaelgazul.com">https://www.queseriaelgazul.com</a>
5003	76	Bronze	Cured pasteurized goat's milk.Passes in the cellar about 90 days.	QUESOS BENABARRE S.L.	Spain	<a href="https://www.quesosbenabarre.es">https://www.quesosbenabarre.es</a>
5003	77	Bronze	Mild, not goaty with smoky sweetness of paprika	GRUPO GANADEROS DE FUERTEVENTURA S.L.	Spain	<a href="https://www.maxorata.es/">https://www.maxorata.es/</a>
5003	78	Bronze	With intense smell and flavor of goat and slightly brittle texture.	QUESOS LA VASCO NAVARRA S.A.	Spain	<a href="https://www.quesosalbeniz.com">https://www.quesosalbeniz.com</a>
5003	80	Bronze	Crust yellow/hazelnut, dry crumbly, diffused holes, stronger with age	Latteria Sociale Valtellina s.c.a.	Italy	<a href="https://www.latteriavaltellina.it">https://www.latteriavaltellina.it</a>
5003	82	Silver	Pasteurised, vegetable rennet. Moist crumbly with a zesty, floral flavour.	Sharpham Partnership Ltd	UK	<a href="https://www.sharpham.com">https://www.sharpham.com</a>
5003	84	Super Gold	Natural rind is washed with brine three times a week.	Lega	Norway	<a href="Http://www.lega.no">Http://www.lega.no</a>
5003	86	Silver	Queso Semicurado de Cabra	PRODUCTOS LACTEOS ARTESANALES, S.L.	Spain	<a href="https://quinkana.es">https://quinkana.es</a>
5003	87	Bronze	Robust and tangy flavor	Mozzarella Company	USA	<a href="https://www.mozzco.com">https://www.mozzco.com</a>

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5003	90	Silver	Cave aroma, yogurt lactic notes, creamy, little acidity, medium strength.	Serones Artesano S.L.	Spain	<a href="https://www.serones.com">https://www.serones.com</a>
5003	91	Bronze	Goat's milk cheese is made according to the most traditional recipe.	QUESERIAS ENTREPINARES, S.A.U.	Spain	<a href="http://www.entrepinares.es">http://www.entrepinares.es</a>
5003	94	Bronze	Intense, slightly lactic, with hints of goat, wild herb and natural cave.	Lácteos Martinez, S.L.U.	Spain	<a href="https://www.loscameros.es">https://www.loscameros.es</a>
5003	99	Silver	Full Fett 50+, mild goat cheese semi hard.	Zijerveld	Netherlands	<a href="https://www.zijerveldfood.nl/">https://www.zijerveldfood.nl/</a>
5003	100	Super Gold	Semi hard, natural rind, white coating	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5003	101	Bronze	Hard, firm, extra matured, natural rind, gouda shape	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5003	102	Silver	Raw milk maturing time of 2-3 months.	The Haciendas Company	Spain	<a href="http://the-haciendas.com/">http://the-haciendas.com/</a>
5003	106	Bronze	Goat milk cheese aged with carob powder	ROMAGNA TERRE	Italy	<a href="http://www.romagnaterre.it">http://www.romagnaterre.it</a>
5003	109	Gold	Semi Hard Goats Cheese brine washed and matured for 3 months	White Lake Cheese Ltd	UK	<a href="https://www.whitelake.co.uk">https://www.whitelake.co.uk</a>
5003	110	Bronze	Semi-Hard goat cheese, handmade with our own pasteurized milk	QUESERIA VALDEHORNOS Juan Carlos Hontanilla	Spain	<a href="https://www.queserialvaldehornos.com">https://www.queserialvaldehornos.com</a>
5003	113	Bronze	QUESO SEMICURADO DE CABRA	Quesos de Almazora S.L	Spain	<a href="http://www.quesosalmassora.com">http://www.quesosalmassora.com</a>
5003	122	Silver	Semi cured, pasteurised milk	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5003	123	Silver	Ecológica pasteurizada de coagulación enzimática	Formatges Mas El Garet S.L.	Spain	<a href="https://www.formatgesmaselgaret.com">https://www.formatgesmaselgaret.com</a>
5003	124	Silver	Semi cured from raw milk	Boyne Valley Farmhouse Cheese	Ireland	<a href="https://www.boynevalleyblue.ie">https://www.boynevalleyblue.ie</a>
5004	2	Silver	Over 12 month aging brushed with EVOO	AGASUR,S.C.A	Spain	<a href="https://www.quesoselpinsapo.com/">https://www.quesoselpinsapo.com/</a>
5004	11	Silver	Queso de cabra curado	S.A.T. Queso Flor Valsequillo	Spain	<a href="http://www.quesosflorvalsequillo.com">http://www.quesosflorvalsequillo.com</a>
5004	12	Bronze	Raw milk	CABILDO DE GRAN CANARIA	Spain	<a href="http://www.grancanaria.com/">http://www.grancanaria.com/</a>
5004	20	Silver	Matured for nine months. It has intense flavor and yellowish color	QUESERIA EL ROANO	Spain	<a href="https://www.quesoselroano.com">https://www.quesoselroano.com</a>
5004	22	Bronze	Edible natural crust treated with extra virgin olive oil.	Ibáñez y Valverde S.L. (Quesos Sierra Sur)	Spain	<a href="https://www.quesosierrasur.com">https://www.quesosierrasur.com</a>
5004	25	Silver	Pasteurised milk	CABILDO DE GRAN CANARIA	Spain	<a href="http://www.grancanaria.com/">http://www.grancanaria.com/</a>
5004	26	Gold	Matured in silver mine, dark yellow mold rind, soft to creamy, delicate	Almenland Stollenkaese GmbH	Austria	<a href="https://www.stollenkaese.at">https://www.stollenkaese.at</a>
5004	29	Silver	Enzymatic coagulation fruity flavor with subtly spicy notes.	ELVIRA GARCÍA	Spain	<a href="https://www.quesoselviragarcia.com">https://www.quesoselviragarcia.com</a>
5004	30	Bronze	Cave aged goats cheese	Ashley Chase Estate	UK	<a href="https://www.fordfarm.com/">https://www.fordfarm.com/</a>
5004	32	Super Gold	Old goat cheese with a minimum maturity of 6 months in Iberian lard.	Francisco Moran e Hijos, SL	Spain	<a href="https://www.quesosfranciscomorán.com">https://www.quesosfranciscomorán.com</a>
5004	33	Silver	14 months maturation, free range goat milk	Formatgeries Montbrú S.A	Spain	<a href="https://www.montbru.com">https://www.montbru.com</a>

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5004	39	Gold	QUESO DE CABRA CURADO	S.A.T. Caprican	Spain	
5004	41	Silver	HARD PAYOYA GOATS' MILK CHEESE	QUESO PAYOYO,S.L	Spain	<a href="https://www.payoyo.com">https://www.payoyo.com</a>
5004	44	Gold	Vibrant, almondy, buttery: a delightfully different goat's milk cheese.	Quicke's Traditional Ltd	UK	<a href="https://www.quickes.co.uk/">https://www.quickes.co.uk/</a>
5004	45	Silver	QUESO CURADO DE LECHE PASTEURIZADA	QUESOS ARTESANOS DE FRAILES	Spain	<a href="https://www.quesosartesanosdefrailes.com">https://www.quesosartesanosdefrailes.com</a>
5004	47	Bronze	Cured of pressed pasta with olive oil in crust.	QUESERIA EL GAZUL S.L.	Spain	<a href="https://www.queseriaelgazul.com">https://www.queseriaelgazul.com</a>
5004	52	Bronze	Dense, crumbly with caramalised and roasted nuts	GRUPO GANADEROS DE FUERTEVENTURA S.L.	Spain	<a href="https://www.maxorata.es/">https://www.maxorata.es/</a>
5004	53	Bronze	9 months maturation	LACTEOS LANJARON S.L.	Spain	
5004	57	Bronze	Hard goats' milk cheese plain, 24 month ageing, raw milk.	Società Agricola Il Colmetto dei F.lli Agosti S.s.	Italy	<a href="http://www.ilcolmetto.it/">http://www.ilcolmetto.it/</a>
5004	59	Silver	Pasterized, Hard Cheese with Virgin Olive Oil Rind Hand Rubbed	PRODUCTOS LACTEOS ARTESANALES, S.L.	Spain	<a href="https://quinkana.es">https://quinkana.es</a>
5004	61	Gold	pure aromatic, very spicy taste with a slight touch of mountain.	Molkerei Davos Betriebs AG	Switzerland	<a href="https://www.MolkereiDavos.ch">https://www.MolkereiDavos.ch</a>
5004	64	Silver	Raw milk, Ivory white with presence of eyes and goats aromas.	Serones Artesano S.L.	Spain	<a href="https://www.serones.com">https://www.serones.com</a>
5004	66	Silver	Creamy white and firm and brittle texture.Markings of whicker mould	Lácteos Martinez, S.L.U.	Spain	<a href="https://www.loscameros.es">https://www.loscameros.es</a>
5004	67	Bronze	Full, strong hazelnut flavour,	Lácteos Martinez, S.L.U.	Spain	<a href="https://www.loscameros.es">https://www.loscameros.es</a>
5004	69	Gold	50+ goat cheese, extra matured, firm, mild flavor, sweet tint	Zijerveld	Netherlands	<a href="https://www.zijerveldfood.nl/">https://www.zijerveldfood.nl/</a>
5004	71	Silver	Aged over 12 months in caves, inedible, washed with oil and vinegar.	De' Magi	Italy	<a href="https://www.demagi.it">https://www.demagi.it</a>
5004	72	Silver	Cured more than five months, stron flavor and aroma, ivory color	Quesería Artesanal Los Teatinos	Spain	<a href="https://www.queserialosteatinos.com">https://www.queserialosteatinos.com</a>
5004	73	Silver	Raw goat milk, 8 months of maturation	Quesos Bolaños	Spain	<a href="https://www.quesoscanariosartesanalesbolanos.es/">https://www.quesoscanariosartesanalesbolanos.es/</a>
5004	75	Silver	Goat milk cheese aged with blackthorn flowers powder	ROMAGNA TERRE	Italy	<a href="http://www.romagnaterre.it">http://www.romagnaterre.it</a>
5004	77	Silver	hard well rounded goats cheese matured for over 12 months	White Lake Cheese Ltd	UK	<a href="https://www.whitelake.co.uk">https://www.whitelake.co.uk</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5004	81	Gold	full fat farmhouse goats milk cheese matured for 5 months	Traditional Cheese Co	Ireland	<a href="https://www.traditionalcheese.ie">https://www.traditionalcheese.ie</a>
5004	83	Bronze	An aged goatcheese of a minimum of nine months	Myrdal Gard	Norway	<a href="https://www.myrdalgard.no">https://www.myrdalgard.no</a>
5004	84	Bronze	Sweet caramel undertones, smooth, creamy texture with fine crystals.	Westland Kaasexport BV	Netherlands	<a href="https://www.westlandkaas.nl/en/">https://www.westlandkaas.nl/en/</a>
5004	87	Gold	Skimmed reduced fat 30+. aprox 5KG (23cm x10cm). Thermised.	Kaasimport De Kaasboer NV	Belgium	<a href="https://www.dekaasboer.be">https://www.dekaasboer.be</a>
5004	89	Bronze	Goat's milk, pasteurised	Emmi Schweiz AG	Switzerland	
5004	91	Silver	Vintage cheese from pasteurised milk	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5004	92	Bronze	Cured hard payoya goat cheese	LA PASTORA DE GRAZALEMA S.C.A.	Spain	<a href="https://www.lapastoradegrazalema.com/">https://www.lapastoradegrazalema.com/</a>
5005	1	Bronze	Cured goat cheese dipped in extra virgin olive oil for two months.	QUESERIA EL GAZUL S.L.	Spain	<a href="https://www.queseriaelgazul.com">https://www.queseriaelgazul.com</a>
5005	8	Bronze	Goat's milk. Pasteurized milk. New cheese, combined technology.	Cheeseschool	Russia	<a href="https://www.cheeseschool.ru">https://www.cheeseschool.ru</a>
5005	9	Bronze	Aromatic and consistent taste. It is a white, compact with truffle veins	Murgia Sergio S.R.L.	Italy	<a href="https://www.murgiaformaggi.com">https://www.murgiaformaggi.com</a>
5005	10	Gold	Slow curdled with fig rennet, hung 4 days, salted, wrapped in fig leaves	Italian food Hunters -Fausto Caserio	Italy	
5005	17	Silver	a soft,fresh and characteristic goat with the delicious scent of truffle	Kaashandel Remijn	Netherlands	<a href="http://www.kaashandelremijn.nl">http://www.kaashandelremijn.nl</a>
5005	26	Silver	Cheese kneaded by hand and refined for 2-3 weeks	ELVIRA GARCÍA	Spain	<a href="https://www.quesoselviragarcia.com">https://www.quesoselviragarcia.com</a>
5005	29	Bronze	Munster inspired recipe, raw beer in the milk, washed with beer brine	Lavialattea srl	Italy	<a href="http://www.caseificiolavialattea.it">http://www.caseificiolavialattea.it</a>
5005	31	Bronze	Fresh goat's milk and Rosemary cured cheese	Queronsa S.L	Spain	<a href="https://www.queronsa.es">https://www.queronsa.es</a>
5005	41	Silver	Semicured, pasteurised and coated in pimenton	VALDECABRAS	Spain	<a href="https://www.queseriavaldecabras.com">https://www.queseriavaldecabras.com</a>
5005	45	Bronze	Hard Cheese covered in rosemary	QUESO PAYOYO,S.L	Spain	<a href="https://www.payoyo.com">https://www.payoyo.com</a>
5005	57	Silver	Semicured with rosemary	QUESOS CORCUERA, S.L.	Spain	<a href="http://www.corcuera.com">http://www.corcuera.com</a>
5005	81	Bronze	A fresh goat cheese log covered in fine herbs	Central Quesera Montesinos, S.L.U.	Spain	<a href="https://www.montesinos.es">https://www.montesinos.es</a>
5005	82	Bronze	Full fat fresh goat cheese fenugreek-basil, mild taste, semi soft.	Zijerveld	Netherlands	<a href="https://www.zijerveldfood.nl/">https://www.zijerveldfood.nl/</a>
5005	83	Bronze	Slow Thyme Cheese from endangered Verata Goat	The Haciendas Company	Spain	<a href="http://the-haciendas.com/">http://the-haciendas.com/</a>
5005	87	Bronze	A soft Goats Cheese washed in cider brand and wrapped in a vine leaf	White Lake Cheese Ltd	UK	<a href="https://www.whitelake.co.uk">https://www.whitelake.co.uk</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5005	90	Silver	Queso Semicurado al Pimenton	Quesos de Almazora S.L	Spain	<a href="http://www.quesosalmassora.com">http://www.quesosalmassora.com</a>
5005	104	Silver	Queso curado con romero	Cortijo el Aserradero	Spain	<a href="https://www.queseriacortijoelaserradero.com">https://www.queseriacortijoelaserradero.com</a>
5005	105	Silver	A fresh cheese from goat's milk with ramson.	TINE SA	Norway	<a href="https://www.tine.no/">https://www.tine.no/</a>
5005	106	Bronze	Semi matured alpine style matured with the influence of gin botanicals	Barossa Valley Cheese Company	Australia	<a href="https://www.barossacheese.com.au">https://www.barossacheese.com.au</a>
5005	107	Silver	Made with raw goat milk. Slightly pressed paste, creamy texture.	QUESOS "SILVA CORDERO"	Spain	<a href="https://www.quesosacehuche.es">https://www.quesosacehuche.es</a>
5005	108	Gold	Cured with pasteurised goat and macerated in EVOO	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5005	109	Gold	Cured with pasteurised goat and macerated in Iberian lard	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5005	110	Bronze	Cured with pasteurised goat and macerated in EVOO and aged rum	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5005	112	Bronze	Pasteurised and macerated in EVOO and grains	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5005	114	Bronze	Pasteurised and macerated in OLOROSO wine	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5005	115	Bronze	Fresh cheese from goat's milk coated with herbs	DIE KÄSEMACHER GmbH.	Austria	<a href="https://www.kaesemacher.at/en">https://www.kaesemacher.at/en</a>
5005	117	Gold	Soft, light and very creamy natural crust cheese made with goat milk	LA PASTORA DE GRAZALEMA S.C.A.	Spain	<a href="https://www.lapastoradegrazalema.com/">https://www.lapastoradegrazalema.com/</a>
5006	14	Super Gold	green cheese product with only goat's milk. Aged 60 days	CASEARIA ARNOLDI VALTALEGGIO SRL	Italy	<a href="https://www.arnoldivaltaleggio.com">https://www.arnoldivaltaleggio.com</a>
5006	15	Bronze	mild goat blue cheese	Si INVERNIZZI s.r.l.	Italy	<a href="http://www.invernizzisi.it/">http://www.invernizzisi.it/</a>
5006	18	Super Gold	soft blue cheese with goat's milk	F.LLI PETRUCCI SRL	Italy	<a href="https://www.caseificiostoricoamatrice.com">https://www.caseificiostoricoamatrice.com</a>
5006	20	Bronze	Aged cheese produced with goat's milk	Società Cooperativa Agrocasaria	Italy	<a href="https://www.l-agricola.com">https://www.l-agricola.com</a>
5006	21	Gold	A blue goats' milk cheese	LATTERIA SOCIALE DI CAMERI SOC. COOP. AGR.	Italy	<a href="https://www.latteriadicameri.it">https://www.latteriadicameri.it</a>
5006	22	Gold	Pasteurized goat's milk cheese - aged minimum 2 months	LES FROMAGES DU MOULIN	France	<a href="http://www.rodolphelemeunier.fr">http://www.rodolphelemeunier.fr</a>
5006	23	Gold	Blue goat milk cheese aged with black tea	ROMAGNA TERRE	Italy	<a href="http://www.romagnaterre.it">http://www.romagnaterre.it</a>
5006	24	Gold	Raw goats' milk, natural rind and 6 months aging	Formatges Camps	Spain	<a href="https://www.formatgescamps.com">https://www.formatgescamps.com</a>
5006	26	Bronze	Semi-hard pasteurised blue goats cheese. Mild to medium strength	Boyne Valley Farmhouse Cheese	Ireland	<a href="https://www.boynevalleyblue.ie">https://www.boynevalleyblue.ie</a>
5007	2	Bronze	QUESO DE CABRA SEMICURADO AHUMADO	S.A.T. Queso Flor Valsequillo	Spain	<a href="http://www.quesosflorvalsequillo.com">http://www.quesosflorvalsequillo.com</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5007	7	Silver	Cold smoked over oak chips for subtle smokiness and nutty sweetness.	Quicke's Traditional Ltd	UK	<a href="https://www.quickes.co.uk/">https://www.quickes.co.uk/</a>
5007	10	Bronze	Smoked cheese made with raw goat milk, 45 days of maturation	Quesos Bolaños	Spain	<a href="https://www.quesoscanariosartesanalesbolanos.es/">https://www.quesoscanariosartesanalesbolanos.es/</a>
5009	9	Gold	Uniform straw-colour, milk smell and honey delicate fragrance.	La Casearia Carpenedo s.r.l.	Italy	<a href="https://www.lacasearia.com">https://www.lacasearia.com</a>
5009	10	Gold	Hard raw milk goat cheese matured for six months.	QUESERIA EL ROANO	Spain	<a href="https://www.quesoselroano.com">https://www.quesoselroano.com</a>
5009	17	Silver	Hand molded goat cheese Covered with delicate geotricum skin	Le Chevrefeuille	France	<a href="https://www.fromagerie-chevrefeuille.com">https://www.fromagerie-chevrefeuille.com</a>
5009	19	Bronze	Pasteurised, cured 4 motns with Iberian lard	Francisco Moran e Hijos, SL	Spain	<a href="https://www.quesosfranciscomorán.com">https://www.quesosfranciscomorán.com</a>
5009	20	Silver	Goat cheddar cave aged minimum of 6 months.	Carr Valley Cheese Co., Inc.	USA	<a href="http://www.carrvalleycheese.com">http://www.carrvalleycheese.com</a>
5009	22	Gold	Thermised, matured in terracotta jars with helichrysum one month	Azienda Agricola "Il Saracello"	Italy	<a href="https://www.capreacapraia.it">https://www.capreacapraia.it</a>
5009	23	Bronze	Semi pressed without lactose	VALDECABRAS	Spain	<a href="https://www.queseriavaldecabras.com">https://www.queseriavaldecabras.com</a>
5009	24	Silver	Cheese made with raw goat milk, aged	S.A.T. Caprican	Spain	
5009	28	Bronze	Soft cheese, spread (cake type), made with raw goat milk.	QUESOS "SILVA CORDERO"	Spain	<a href="https://www.quesosacehuche.es">https://www.quesosacehuche.es</a>
5009	36	Silver	Rounds wrapped with fragrant hoja santa and tied with raffia	Mozzarella Company	USA	<a href="https://www.mozzco.com">https://www.mozzco.com</a>
5009	39	Super Gold	A Raw milk ash coated goats' cheese with a bloomy rind	Jerriaise D'or Goat Farm	Jersey	
5009	44	Super Gold	Soft grey bloomy rind, ash layer chaperones the microflora	Saputo Cheese USA	USA	<a href="https://www.saputospecialty.com">https://www.saputospecialty.com</a>
5009	45	Silver	Grey bloomy rind, thin ash layer chaperones microflora for flavor	Saputo Cheese USA	USA	<a href="https://www.saputospecialty.com">https://www.saputospecialty.com</a>
5009	52	Gold	Soft Goat with petals	Woodside Cheese Wrights	Australia	<a href="https://www.woodsidecheese.com.au">https://www.woodsidecheese.com.au</a>
5009	54	Bronze		Quesos de Almazora S.L	Spain	<a href="http://www.quesosalmassora.com">http://www.quesosalmassora.com</a>
5009	57	Gold	Whey cheese from goat's milk, sweet, slightly sour and rich.	TINE SA	Norway	<a href="https://www.tine.no/">https://www.tine.no/</a>
5009	59	Bronze	Pasteurized, enzymatic coagulation coated with fine herbs	Formatges Mas El Garet S.L.	Spain	<a href="https://www.formatgesmaselgaret.com">https://www.formatgesmaselgaret.com</a>
5009	60	Silver	Pasteurized, enzymatic coagulation coated with rosemary	Formatges Mas El Garet S.L.	Spain	<a href="https://www.formatgesmaselgaret.com">https://www.formatgesmaselgaret.com</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5101	1	Bronze	Made from raw milk and vegetable rennet	Quesería Tierra de Barros s.l.	Spain	<a href="http://www.tortadebarros.com">http://www.tortadebarros.com</a>
5101	5	Bronze	Pasteurized sheep milk cheese	Shirat Roim	Israel	<a href="http://www.shiratroim.co.il">http://www.shiratroim.co.il</a>
5101	8	Bronze	Sheep milk without cream, two day making, in a canvas cloth to drain.	CASEIFICIOMORANDI	Italy	<a href="https://www.caseificiomorandi.it">https://www.caseificiomorandi.it</a>
5101	9	Bronze	Traditional sheep's fresh cheese	Lactalis Forlasa SL	Spain	<a href="https://www.lactalis.es/">https://www.lactalis.es/</a>
5101	10	Silver	Ripened in a silver mine, structure dark yellow to orange	Almenland Stollenkaese GmbH	Austria	<a href="https://www.stollenkaese.at">https://www.stollenkaese.at</a>
5101	11	Bronze	Smooth, brushed rind with a beige colour, spreadable with small holes	QUESOS DEL CASAR SL	Spain	<a href="https://www.quesosdelcasar.es">https://www.quesosdelcasar.es</a>
5101	12	Bronze	Soft sheep's milk cheese, ageing 20 days	ILBESA	Spain	<a href="https://www.ilbesa.com">https://www.ilbesa.com</a>
5101	13	Super Gold	Soft paste with washed rind, inspired by traditional recipe of taleggio	Lavialattea srl	Italy	<a href="http://www.caseificiolavialattea.it">http://www.caseificiolavialattea.it</a>
5101	18	Silver	Sheep milk soft cheese matured in herbal coat	Premiumkaeserei Pranz	Austria	<a href="http://www.schaf-ziegen-kaese.at">http://www.schaf-ziegen-kaese.at</a>
5101	20	Silver	QUESO ELABORADO CON LECHE CRUDA DE OVEJA	INDUSTRIAS LACTEAS MANZANO, S.A.	Spain	<a href="https://www.quesosmanzer.es">https://www.quesosmanzer.es</a>
5101	22	Silver	Pasteurised, maturation from 10 to 15 days for soft creamy flavour.	Quesera Herenciana Cofer, S.L.	Spain	<a href="https://www.queseraherencianacofer.com/">https://www.queseraherencianacofer.com/</a>
5101	25	Bronze	Pasteurized maturing at least two months	GALAKTOKOMIKA MYSTAKELLI P.C.	Greece	<a href="https://www.mystakelli.gr">https://www.mystakelli.gr</a>
5101	26	Bronze	SOFT MERINA EWES' MILK CHEESE	QUESO PAYOYO,S.L	Spain	<a href="https://www.payoyo.com">https://www.payoyo.com</a>
5101	29	Bronze	Soft taste, compact texture, slightly salty and intense white.	Formatgeria La Cleda	Spain	<a href="http://www.formatgeslaceda.cat">http://www.formatgeslaceda.cat</a>
5101	31	Super Gold	soft cheese made with raw ewes milk , vegetal rennet and salt	queseria doña francisca s.l.	Spain	<a href="https://www.queseriadonafrancisca.com">https://www.queseriadonafrancisca.com</a>
5101	33	Silver	Traditional Organic Greek Sheep milk Feta cheese	Kourellas S.A.	Greece	<a href="http://www.kourellas.com">http://www.kourellas.com</a>
5101	35	Gold	This cheese is periodically washed with water and salt by our hands.	Agrigan Casa Nueva S.L.	Spain	<a href="https://www.quesosruperto.com">https://www.quesosruperto.com</a>
5101	41	Bronze	Pasteurised. Rind surface-treated with E235 and Colours E172.	Argiolas Formaggi S.r.l.	Italy	<a href="http://www.argiolasformaggi.com">http://www.argiolasformaggi.com</a>
5101	47	Silver	Made with pasteurized sheep's milk.	Caseificio Seggiano srl	Italy	<a href="http://www.caseificioseggiano.it">http://www.caseificioseggiano.it</a>
5101	48	Super Gold	Made with pasteurized organic milk of Sheep`s organic famer.	DON MERENDON S.L.U.	Spain	<a href="HTTPS://www.quesosparrajimenez.com">HTTPS://www.quesosparrajimenez.com</a>
5101	50	Gold	Raw milk. Vegetal coagulation	SCL COMARCAL AGRICOLA GANADERA CASTUERA	Spain	
5101	52	Bronze	lactic sheep cheese with moldy crust	Quesería Jaramera	Spain	<a href="http://www.queserijaramera.com/">http://www.queserijaramera.com/</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5102	4	Silver	QUESO CURADO DE OVEJA MADURADO DURANTE 15 MESES	QUESOS ARTESANOS PAJARETE	Spain	<a href="https://www.quesospajarete.com/">https://www.quesospajarete.com/</a>
5102	7	Bronze	Matured from 4 to 8 weeks, flavor mild and creamy	Julio Manero Borràs- Formatges Serra del Tormo	Spain	<a href="http://www.serradeltormo.cat/en">http://www.serradeltormo.cat/en</a>
5102	11	Bronze	Sheep milk, unpasteurized	LA ROSA AMARILLA, C.B.	Spain	<a href="https://www.quesoslarosaamarilla.com">https://www.quesoslarosaamarilla.com</a>
5102	12	Bronze	Raw milk from sheep, curdling agent and Lysozyme (from egg white).	QUESERIAS QUESONCALA S.L	Spain	<a href="https://www.quesoncala.com">https://www.quesoncala.com</a>
5102	13	Silver	Organic milk with vegetable rennet, Fruity, round and balanced	CASEIFICIO IL FIORINO SRL	Italy	<a href="https://www.caseificioilfiorino.it">https://www.caseificioilfiorino.it</a>
5102	17	Silver	Made with pasteurised sheep milk and matured for 4 months.	DE LA HUZ GRIMALDOS INDUSTRIAS LÁCTEAS S.L.	Spain	<a href="http://www.quesosdelahuz.com">http://www.quesosdelahuz.com</a>
5102	18	Bronze	MANCHEGO ARTISAN CHEESE	OJOS DEL GUADIANA, S.L.	Spain	<a href="http://ojosdelguadiana.com">http://ojosdelguadiana.com</a>
5102	20	Bronze	PRODUCT MADE WITH PASTEURIZED GOATS' CHEESE MILK	GREGORIO DIAZ-MIGUEL, S.A	Spain	<a href="https://www.quesosrecord.com">https://www.quesosrecord.com</a>
5102	21	Silver	a firm and very rich tasting sheep taste	Kaashandel Remijn	Netherlands	<a href="http://www.kaashandelremijn.nl">http://www.kaashandelremijn.nl</a>
5102	25	Bronze	Traditional Halloumi cheese style	A.P. POLYCARPOU AND SONS FARM LTD	Cyprus	<a href="http://www.apolycarpou.com">http://www.apolycarpou.com</a>
5102	27	Gold	Semi ripened ewe's milk cheese, natural ageing rind	L'Antica Cascina	Italy	<a href="https://www.anticacascina.com/it/">https://www.anticacascina.com/it/</a>
5102	28	Bronze	Semi-cured sheep cheese made with raw milk from own livestock	Hijos de Eulalio Escarda SL	Spain	<a href="https://www.lacruzdelpobre.es">https://www.lacruzdelpobre.es</a>
5102	32	Silver	Ageed 6 months in a silver mine, rustic patina, mild , hints of sheep	Almenland Stollenkaese GmbH	Austria	<a href="https://www.stollenkaese.at">https://www.stollenkaese.at</a>
5102	34	Bronze	Organic milk from our organic sheep	Woodlands Dairy	UK	<a href="https://www.woodlandsdairy.co.uk">https://www.woodlandsdairy.co.uk</a>
5102	35	Bronze	CURED SHEEP'S MILK CHEESE, AGEING 6 MONTH	ILBESA	Spain	<a href="https://www.ilbesa.com">https://www.ilbesa.com</a>
5102	41	Silver	Min ageing is 20 days, Fragrant scent and the sweet taste.	CASEIFICIO SOCIALE MANCIANO SOC. AGR. COOP	Italy	<a href="https://www.caseificiomanciano.it">https://www.caseificiomanciano.it</a>
5102	44	Silver	Pecorino combining plus Tuber Aestivum (black truffle)	Rocca Toscana Formaggi S.R.L.	Italy	<a href="https://roccatoscanaformaggi.com">https://roccatoscanaformaggi.com</a>
5102	45	Silver	Aged in caves in the Valentano cave	Rocca Toscana Formaggi S.R.L.	Italy	<a href="https://roccatoscanaformaggi.com">https://roccatoscanaformaggi.com</a>
5102	49	Silver	SEMICURADO ELABORADO CON LECHE CRUDA DE OVEJA	INDUSTRIAS LACTEAS MANZANO, S.A.	Spain	<a href="https://www.quesosmanzer.es">https://www.quesosmanzer.es</a>
5102	50	Bronze	Firm, consistent texture, small holes, flavour piquant and salty tones	GRUPO QUESOS CANAL, S.L.	Spain	<a href="https://www.quesoscanal.com">https://www.quesoscanal.com</a>
5102	61	Silver	Raw milk semi matured, special for flavour and taste.	Ilújor Orcajo García s.l.	Spain	<a href="http://quesosilujor.es/">http://quesosilujor.es/</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5102	62	Gold	Great taste and flavor, thanks to the ancient recipe	F.LLI PETRUCCI SRL	Italy	<a href="https://www.caseificiostoricoamatrice.com">https://www.caseificiostoricoamatrice.com</a>
5102	63	Silver	Raw milk,slightly acidic	GRUPO GANADEROS DE FUERTEVENTURA S.L.	Spain	<a href="https://www.maxorata.es/">https://www.maxorata.es/</a>
5102	64	Silver	Pasteurised and matured minimum of 105 days.	QUESERIAS DE ZAMORA S.A.	Spain	<a href="https://www.marcosconde.com">https://www.marcosconde.com</a>
5102	66	Silver	Soft texture, natural rind covered with olive oil.	SANIDAD Y GESTION VETERINARIA S.L.	Spain	<a href="http://ganaderiaencinasola.com/quesos.html">http://ganaderiaencinasola.com/quesos.html</a>
5102	68	Bronze	Aged 3 months, light, soft and creamy.	AGROALIMENTARIA VALLE DE LOS MOLINOS SL	Spain	<a href="https://valledelosmolinos.es">https://valledelosmolinos.es</a>
5102	73	Bronze	pure aromatic, spicy taste with a slight touch of mountain.	Molkerei Davos Betriebs AG	Switzerland	<a href="https://www.MolkereiDavos.ch">https://www.MolkereiDavos.ch</a>
5102	74	Silver	Ivory colour, creamy texture, small eyes sprinkling in the interior paste.	GESTION GANADERA Y GENETICA GANATEC S.L.	Spain	<a href="http://www.marquesdemendiola.com">http://www.marquesdemendiola.com</a>
5102	76	Bronze	Produced to Manchego style recipe	QUESERIAS ENTREPINARES, S.A.U.	Spain	<a href="http://www.entrepinares.es">http://www.entrepinares.es</a>
5102	77	Super Gold	Pressed paste cheese with 13 months aging. PDO manchego cheese.	QUESERIAS ENTREPINARES, S.A.U.	Spain	<a href="http://www.entrepinares.es">http://www.entrepinares.es</a>
5102	79	Gold	Matured 8 months. Delicately creamy sweetness and savoury notes.	Cashel Farmhouse Cheesemakers	Ireland	<a href="https://www.cashelblue.com">https://www.cashelblue.com</a>
5102	82	Silver	Semi-hard, ooked paste. Sweet but intense flavours.	The Haciendas Company	Spain	<a href="http://the-haciendas.com/">http://the-haciendas.com/</a>
5102	86	Silver	Thermized sheep's milk - aged minimum 8 months in natural cellars	LES FROMAGES DU MOULIN	France	<a href="http://www.rodolphelemeunier.fr">http://www.rodolphelemeunier.fr</a>
5102	90	Silver	a Semi Hard sheep milk cheese matured for 3 months and brine washed	White Lake Cheese Ltd	UK	<a href="https://www.whitelake.co.uk">https://www.whitelake.co.uk</a>
5102	91	Gold	QUESO SEMICURADO DE OVEJA	Quesos de Almazora S.L	Spain	<a href="http://www.quesosalmassora.com">http://www.quesosalmassora.com</a>
5102	92	Gold	Raw milk , 8-10 months maturation.	Formatges Camps	Spain	<a href="https://www.formatgescamps.com">https://www.formatgescamps.com</a>
5102	93	Gold	50/60 days maturation for full aroma, white homogeneous texture.	Caseificio Seggiano srl	Italy	<a href="http://www.caseificioseggiano.it">http://www.caseificioseggiano.it</a>
5102	94	Bronze	SEMICURED CHEESE MANUFACTURED WITH PASTEURIZED SHEEP MILK	QUESERIA RIO CAÑAMARES S.COOP DE CLM	Spain	<a href="https://www.losmejoresquesodelmundo.com">https://www.losmejoresquesodelmundo.com</a>
5102	95	Gold	Hard cheese, cooked, with a yellow intense colour	Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5102	97	Silver	QUESO CURADO CON LECHE DE OVEJA PASTEURIZADA	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5103	6	Bronze	From the Pecorino family. Pasteurised milk ,aged 8 month.	Shirat Roim	Israel	<a href="http://www.shiratroim.co.il">http://www.shiratroim.co.il</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5103	10	Gold	Holds fragrances and flavours only long aging in a natural cave can give.	CASEIFICIO IL FIORINO SRL	Italy	<a href="https://www.caseificiofiorino.it">https://www.caseificiofiorino.it</a>
5103	15	Silver	MANCHEGO ARTISAN CHEESE	OJOS DEL GUADIANA, S.L.	Spain	<a href="http://ojosdelguadiana.com">http://ojosdelguadiana.com</a>
5103	17	Bronze	Special for its flavour and taste. An absolute delicacy.	Ilújor Orcajo García s.l.	Spain	<a href="http://quesosilujor.es/">http://quesosilujor.es/</a>
5103	18	Silver	Pasteurised	EL PRADO DE LLERA, C.B.	Spain	<a href="https://www.elpradodellera.es">https://www.elpradodellera.es</a>
5103	20	Bronze	Raw milk Pecorino aged in cave on wooden boards full of straw	Busti Formaggi S.r.l.	Italy	<a href="https://www.caseificiobusti.it">https://www.caseificiobusti.it</a>
5103	21	Silver	Aged DOP Pecorino	Busti Formaggi S.r.l.	Italy	<a href="https://www.caseificiobusti.it">https://www.caseificiobusti.it</a>
5103	24	Bronze	Leche cruda	Hijos de Eulalio Escarda SL	Spain	<a href="https://www.lacruzdelopobre.es">https://www.lacruzdelopobre.es</a>
5103	27	Silver	intense but balanced on the palate. Pasteurized sheep's milk.	Juan David Garcia Fernandez (La Antigua Queseria)	Spain	<a href="https://www.laantiguaqueseria.com">https://www.laantiguaqueseria.com</a>
5103	28	Bronze	Artisan Sheep Cheese Cured - Raw Milk from La Mancha.	QUORUM MEDITERRANEAN SELECTION	Spain	<a href="https://www.qmsmediterraneancheese.com/">https://www.qmsmediterraneancheese.com/</a>
5103	33	Gold	AGED SHEEP'S MILK CHEESE, AGEING 14 MONTH	ILBESA	Spain	<a href="https://www.ilbesa.com">https://www.ilbesa.com</a>
5103	34	Silver	Hard cooked paste, like Pecorino cheese, 15 months matured	Lavialattea srl	Italy	<a href="http://www.caseificiolavialattea.it">http://www.caseificiolavialattea.it</a>
5103	36	Bronze	Raw milk, 8 months maturation. Making process, with three oils	MANTEQUERIAS ARIAS S.A.	Spain	<a href="https://www.arias.es">https://www.arias.es</a>
5103	37	Gold	Queso de Oveja Viejo elaborado con leche cruda durante 18 meses	Francisco Moran e Hijos, SL	Spain	<a href="https://www.quesosfranciscomorán.com">https://www.quesosfranciscomorán.com</a>
5103	41	Bronze	12-month ageing Pecorino	CASEIFICIO SOCIALE MANCIANO SOC. AGR. COOP	Italy	<a href="https://www.caseificiomanciano.it">https://www.caseificiomanciano.it</a>
5103	46	Silver	Aromatic with natural fat , with red culture.	Weizer Schafbauern eGen. m. b. H.	Austria	<a href="https://www.weizerschafbauern.at">https://www.weizerschafbauern.at</a>
5103	49	Bronze	QUESO ELABORADO CON LECHE CRUDA DE OVEJA	INDUSTRIAS LACTEAS MANZANO, S.A.	Spain	<a href="https://www.quesosmanzer.es">https://www.quesosmanzer.es</a>
5103	50	Bronze		Quesos Morán Piris SL	Spain	<a href="https://www.moranpiris.com">https://www.moranpiris.com</a>
5103	53	Silver	Raw milk. Maturation 12 months for intense and strong flavour	Quesera Herenciana Cofer, S.L.	Spain	<a href="https://www.queseraherencianacofer.com/">https://www.queseraherencianacofer.com/</a>
5103	54	Bronze	Pasteurized, min. ripening 12 months. Cylindrical, intense yellow	SAT Luapel 7993	Spain	<a href="https://www.quesosdonapolonio.es">https://www.quesosdonapolonio.es</a>
5103	56	Bronze	Hard but smooth paste, light caramel taste, persistent taste	La Fromathèque SA	Switzerland	<a href="https://www.lafromatheque.ch">https://www.lafromatheque.ch</a>
5103	58	Silver	HARD MERINA EWES' MILK CHEESE	QUESO PAYOYO, S.L.	Spain	<a href="https://www.payoyo.com">https://www.payoyo.com</a>
5103	59	Gold	Ewe's milk, pasteurised, Hard Cheese, Ossau Iraty	Savencia Fromage & Dairy Ltd UK	UK	<a href="https://www.thecheeselover.co.uk">https://www.thecheeselover.co.uk</a>
5103	64	Silver	Raw milk, min 2 months cured	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5103	65	Bronze	Raw milk, min 2 months cured	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5103	66	Bronze	Raw milk, min 2 months cured	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5103	67	Silver	Raw milk, min 2 months cured	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5103	71	Bronze	Raw milk, min 2 months cured	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5103	75	Bronze	Raw milk, min 2 months cured	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5103	77	Bronze	Raw milk, min 2 months cured	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5103	78	Silver	Raw milk, min 2 months cured	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5103	79	Silver	Raw milk, min 2 months cured	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5103	82	Silver	Raw milk, min 2 months cured	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5103	85	Silver	Raw milk, min 2 months cured	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5103	91	Super Gold	Full fat hard cheese made with unpasteurised ewe's milk	Castelli UK	UK	<a href="http://www.castelli-uk.com/">http://www.castelli-uk.com/</a>
5103	95	Bronze	Made with raw sheep's milk. Minimum maturity of 180 days	AGROPECUARIA SALDAÑESA TECNIPEC SA	Spain	<a href="https://www.quesoslavega.com/">https://www.quesoslavega.com/</a>
5103	98	Silver	Pasteurised sheep's milk. Natural ripening minimum of 6 months.	QUESERIAS DE ZAMORA S.A.	Spain	<a href="https://www.marcosconde.com">https://www.marcosconde.com</a>
5103	99	Bronze	Pasteurised sheep's milk. Natural ripening minimum of 9 months.	QUESERIAS DE ZAMORA S.A.	Spain	<a href="https://www.marcosconde.com">https://www.marcosconde.com</a>
5103	101	Silver	Pasteurised sheep's milk. Natural ripening minimum of 16 months,	QUESERIAS DE ZAMORA S.A.	Spain	<a href="https://www.marcosconde.com">https://www.marcosconde.com</a>
5103	107	Silver	One and a half years agin , one year in barrel with wheat bran	Fattoria Pianporcino Azienda Agricola	Italy	<a href="https://www.fattoriapianporcino.it">https://www.fattoriapianporcino.it</a>
5103	108	Bronze		GESTION GANADERA Y GENETICA GANATEC S.L.	Spain	<a href="http://www.marquesdemendiola.com">http://www.marquesdemendiola.com</a>
5103	112	Super Gold		Lácteos Martinez, S.L.U.	Spain	<a href="https://www.loscameros.es">https://www.loscameros.es</a>
5103	116	Bronze	MORE THAN 16 CURING MONTHS, RAW MILK	BALTASAR MORALEJO E HIJOS S.R.L.	Spain	<a href="HTTP://WWW.PAGOLOSIVALES.COM">HTTP://WWW.PAGOLOSIVALES.COM</a>
5103	120	Super Gold	Raw sheep's milk - aged minimum 4 months	LES FROMAGES DU MOULIN	France	<a href="http://www.rodolphelemeunier.fr">http://www.rodolphelemeunier.fr</a>
5103	123	Bronze	100% PASTEURIZED SHEEP MILK , MATURED 5 MONTHS	KARALIS DAIRY INDUSTRY OF EPIRUS - GREECE	Greece	<a href="https://www.karalis.com">https://www.karalis.com</a>
5103	124	Silver	A hard Sheep milk cheese matured for 5 months	White Lake Cheese Ltd	UK	<a href="https://www.whitelake.co.uk">https://www.whitelake.co.uk</a>
5103	125	Bronze	Produced with pasteurized milk 90 days aging	MIH SIRANA KOLAN	Croatia	<a href="https://www.siranamih.hr">https://www.siranamih.hr</a>
5103	128	Silver	Made with raw milk	BENGOTXEA LASTIRI	Spain	<a href="https://www.etxelekua.com">https://www.etxelekua.com</a>
5103	130	Bronze	Hard texture with small holes, white-yellow color	E. THIMELIS S.A.	Greece	<a href="https://www.thimelischeese.gr">https://www.thimelischeese.gr</a>
5103	131	Super Gold	Pasteurised ewes' milk	FINCA DE UGA, S.L.	Spain	<a href="https://www.fincadeuga.com">https://www.fincadeuga.com</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5103	134	Silver	Pecorino	Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5103	136	Gold	Pasteurized organic organic Sheep`s milk 24 month aging.	DON MERENDON S.L.U.	Spain	<a href="HTTPS://www.quesosparrajimenez.com">HTTPS://www.quesosparrajimenez.com</a>
5103	138	Silver	Cured pasteurised sheeps' milk	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5104	1	Silver	Greek smoked semi hard cheese	PROIKAS STAMATIS S.A.	Greece	<a href="http://www.proikas.gr/">http://www.proikas.gr/</a>
5104	8	Bronze	Raw milk, minimum 2 months cured, pressed, full fat, not cooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5104	9	Bronze	Raw milk, minimum 2 months cured, pressed, full fat, not cooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5104	13	Silver	Raw milk, min 2 months cured, rennet, pressed, full fat, not cooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5104	15	Bronze	Raw milk, min 2 months cured, rennet, pressed, full fat, not cooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5104	16	Bronze	Raw milk, minimum 2 months , rennet, pressed, full fat, not cooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5104	18	Super Gold	Raw milk, minimum 2 months , rennet, pressed, full fat, not cooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5104	20	Bronze	Raw milk, minimum 2 months , rennet, pressed, full fat, not cooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5104	26	Bronze	Medium-spicy smoked smell and slightly brittle texture.	QUESOS LA VASCO NAVARRA S.A.	Spain	<a href="https://www.quesosalbeniz.com">https://www.quesosalbeniz.com</a>
5105	2	Silver	QUESO CURADO DE OVEJA ENVUELTO EN SALVADO DE TRIGO	QUESOS ARTESANOS PAJARETE	Spain	<a href="https://www.quesospajarete.com/">https://www.quesospajarete.com/</a>
5105	3	Silver	QUESO CURADO DE OVEJA EN MANTECA DE CERDO	QUESOS ARTESANOS PAJARETE	Spain	<a href="https://www.quesospajarete.com/">https://www.quesospajarete.com/</a>
5105	4	Bronze	With selected truffle, chopped in small slivers.	CASEIFICIO IL FIORINO SRL	Italy	<a href="https://www.caseificioilfiorino.it">https://www.caseificioilfiorino.it</a>
5105	5	Silver	Flavoured Pecorino with selected white and summer truffle	CASEIFICIO IL FIORINO SRL	Italy	<a href="https://www.caseificioilfiorino.it">https://www.caseificioilfiorino.it</a>
5105	9	Silver	AGED SHEEP`S CHEESE	Lactalis Forlasa SL	Spain	<a href="https://www.lactalis.es/">https://www.lactalis.es/</a>
5105	10	Bronze	Pasteurised milkcured for 7 months	EL PRADO DE LLERA, C.B.	Spain	<a href="https://www.elpradodellera.es">https://www.elpradodellera.es</a>
5105	15	Silver	Made with layers of broken curd and vegetable coal with truffles.	Salcis S.a.s.	Italy	<a href="https://www.salcis.it">https://www.salcis.it</a>
5105	16	Bronze	Soft cheese with little slices of truffles, aged two weeks.	Salcis S.a.s.	Italy	<a href="https://www.salcis.it">https://www.salcis.it</a>

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5105	21	Gold	Pasteurizedmilk. Min. ripening 12 months with Extra Virgin Olive Oil.	SAT Luapel 7993	Spain	<a href="https://www.quesosdonapolonio.es">https://www.quesosdonapolonio.es</a>
5105	22	Gold	HARD MERINA EWES' MILK CHEESE WRAPPED IN IBERIAN LARD	QUESO PAYOYO,S.L	Spain	<a href="https://www.payoyo.com">https://www.payoyo.com</a>
5105	23	Gold	HARD MERINA EWES' MILK CHEESE WRAPPED IN ROSEMARY	QUESO PAYOYO,S.L	Spain	<a href="https://www.payoyo.com">https://www.payoyo.com</a>
5105	24	Gold	HARD MERINA EWES' MILK CHEESE WRAPPED IN WHEAT GERM	QUESO PAYOYO,S.L	Spain	<a href="https://www.payoyo.com">https://www.payoyo.com</a>
5105	25	Gold	Full fat hard cheese made with unpasteurised ewe's milk	Castelli UK	UK	<a href="http://www.castelli-uk.com/">http://www.castelli-uk.com/</a>
5105	28	Bronze	Raw milk, curdling agent, black truffle and Lysozyme (from egg white).	QUESERIAS QUESONCALA S.L	Spain	<a href="https://www.quesoncala.com">https://www.quesoncala.com</a>
5105	31	Bronze	Made with Manchego Saffron and cured in pork lard for 3 years	Quesera Campo Rus S.L.	Spain	<a href="https://www.queseracampus.com">https://www.queseracampus.com</a>
5105	41	Bronze	QUESO SEMICURADO ROMERO	Quesos de Almazora S.L	Spain	<a href="http://www.quesosalmassora.com">http://www.quesosalmassora.com</a>
5105	42	Gold	Raw sheep's milk, cured involved in iberian lard and rosemary	Quesos Artesanos Villarejo S.L.	Spain	<a href="http://www.quesosvillarejo.com/">http://www.quesosvillarejo.com/</a>
5105	43	Super Gold	Made with raw sheep's milk, cured involved in iberian lard and thyme	Quesos Artesanos Villarejo S.L.	Spain	<a href="http://www.quesosvillarejo.com/">http://www.quesosvillarejo.com/</a>
5105	47	Silver	Pasteurised milk aged and macerated in EVOO	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5105	48	Bronze	Pasteurised milk aged and macerated in MANTECA IBÉRICA	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5105	49	Super Gold	Pasteurised milk aged and macerated in EVOO and RON AÑEJO	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5105	50	Silver	Pasteurised milk macerated in EVOO, IBÉRICO lard and spices	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5105	55	Bronze	Pasteurized sheep's cheese cured with spicy palm mojo.	QUESOS VEGA SOTUELAMOS, SL	Spain	<a href="http://www.export.vegamancha.com">http://www.export.vegamancha.com</a>
5106	1	Bronze	Bue cheese made from raw sheep's milk aged in Passito white wine	La Casearia Carpenedo s.r.l.	Italy	<a href="https://www.lacasearia.com">https://www.lacasearia.com</a>
5106	2	Bronze		Busti Formaggi S.r.l.	Italy	<a href="https://www.caseificiobusti.it">https://www.caseificiobusti.it</a>
5106	4	Bronze	30 day mature pecorino sweet nutty notes and a picante flavour	Olianas	UK	<a href="https://olianas.co.uk">https://olianas.co.uk</a>
5106	5	Bronze	Traditional Savoy style marbret recipe	Lavialattea srl	Italy	<a href="http://www.caseificiolavialattea.it">http://www.caseificiolavialattea.it</a>

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5106	10	Bronze	Ewe's milk blue Roquefort Cheese	Savencia Fromage & Dairy Ltd UK	UK	<a href="https://www.thecheeselover.co.uk">https://www.thecheeselover.co.uk</a>
5106	15	Gold	Aged a minimum of 4 months, a 100% sheep's milk blue	Cashel Farmhouse Cheesemakers	Ireland	<a href="https://www.cashelblue.com">https://www.cashelblue.com</a>
5106	16	Bronze	Raw sheep's milk	LES FROMAGES DU MOULIN	France	<a href="http://www.rodolphelemeunier.fr">http://www.rodolphelemeunier.fr</a>
5106	19	Gold		Shepherds Purse Cheeses	UK	<a href="https://www.shepherdspurse.co.uk">https://www.shepherdspurse.co.uk</a>
5107	1	Bronze	Pasteurized milk t	Alcalaten SL	Spain	<a href="https://www.lasterceras.com/">https://www.lasterceras.com/</a>
5107	2	Bronze	Manchego Cheese P.D.O. aged from 3 to 4 months	Alcalaten SL	Spain	<a href="https://www.lasterceras.com/">https://www.lasterceras.com/</a>
5107	3	Silver	Raw milk, 3 months old.	Dehesa de Los Llanos, S.L.	Spain	<a href="https://www.dehesadelosllanos.es">https://www.dehesadelosllanos.es</a>
5107	4	Silver	MANCHEGO ARTISAN CHEESE	OJOS DEL GUADIANA, S.L.	Spain	<a href="http://ojosdelguadiana.com">http://ojosdelguadiana.com</a>
5107	7	Bronze	Mmade with raw milk, not pasteurized	VINOS Y BODEGAS PEREZ ARQUERO	Spain	<a href="http://www.bodegasperezarquero.com/">http://www.bodegasperezarquero.com/</a>
5107	11	Silver		QUESOS LOMINCHAR, S.L.	Spain	<a href="https://www.quesoslominchar.com">https://www.quesoslominchar.com</a>
5107	14	Silver	Raw organic sheep's milk.	FINCA FUENTILLEZJOS ALIMENTOS ECOLÓGICOS S.L.	Spain	<a href="https://manchegoBIO.com/eng">https://manchegoBIO.com/eng</a>
5107	17	Bronze		QUESOS LOMINCHAR, S.L.	Spain	<a href="https://www.quesoslominchar.com">https://www.quesoslominchar.com</a>
5107	18	Gold		Quesera Campo Rus S.L.	Spain	<a href="https://www.queseracampus.com">https://www.queseracampus.com</a>
5107	23	Bronze	Pasteurised Manchega sheep milk. 3 months cured	QUESOS NAVALMORAL. S.A.	Spain	<a href="https://quesosnavalmoral.com/">https://quesosnavalmoral.com/</a>
5108	4	Gold		FINCA FUENTILLEZJOS ALIMENTOS ECOLÓGICOS S.L.	Spain	<a href="https://manchegoBIO.com/eng">https://manchegoBIO.com/eng</a>
5108	5	Bronze	Raw milk, natural rind and lysozyme free. 6 months old.	Dehesa de Los Llanos, S.L.	Spain	<a href="https://www.dehesadelosllanos.es">https://www.dehesadelosllanos.es</a>
5108	8	Gold	Pasteurised Manchega breed sheep's milk and matured for 6 to 8 months.	DE LA HUZ GRIMALDOS INDUSTRIAS LÁCTEAS S.L.	Spain	<a href="http://www.quesosdelahuz.com">http://www.quesosdelahuz.com</a>
5108	9	Silver		OJOS DEL GUADIANA, S.L.	Spain	<a href="http://ojosdelguadiana.com">http://ojosdelguadiana.com</a>
5108	10	Gold	Manchego aged cheese	Lactalis Forlase SL	Spain	<a href="https://www.lactalis.es/">https://www.lactalis.es/</a>
5108	11	Silver	Manchego cured cheese	Lactalis Forlase SL	Spain	<a href="https://www.lactalis.es/">https://www.lactalis.es/</a>
5108	12	Bronze		QUESOS LOMINCHAR, S.L.	Spain	<a href="https://www.quesoslominchar.com">https://www.quesoslominchar.com</a>
5108	13	Bronze	Raw milk, not pasteurized	VINOS Y BODEGAS PEREZ ARQUERO	Spain	<a href="http://www.bodegasperezarquero.com/">http://www.bodegasperezarquero.com/</a>
5108	15	Silver	Manchego P.D.O. - Pasteurized 100% Manchega sheep milk	Quorum Internacional	Spain	
5108	16	Bronze	Manchego P.D.O. - Pasteurized 100% Manchega sheep milk	Quorum Internacional	Spain	
5108	18	Silver		LACTEAS GARCIA BAQUERO S.A.	Spain	
5108	20	Gold	Pasteurized sheep milk, min. ripening 6 months.	SAT Luapel 7993	Spain	<a href="https://www.quesosdonapolonio.es">https://www.quesosdonapolonio.es</a>
5108	21	Silver	QUESO MANCHEGO CURADO	QUESOS CORCUERA, S.L.	Spain	<a href="http://www.corcuera.com">http://www.corcuera.com</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5108	22	Bronze	QUESO MANCHEGO CURADO CRUDO	QUESOS CORCUERA, S.L.	Spain	<a href="http://www.corcuera.com">http://www.corcuera.com</a>
5108	23	Silver	Pasteurised Manchega ewe's milk.	GRUPO GANADEROS DE FUERTEVENTURA S.L.	Spain	<a href="https://www.maxorata.es/">https://www.maxorata.es/</a>
5108	24	Bronze	Cured raw Manchega ewe's milk. S	GRUPO GANADEROS DE FUERTEVENTURA S.L.	Spain	<a href="https://www.maxorata.es/">https://www.maxorata.es/</a>
5108	25	Silver		Quesera Campo Rus S.L.	Spain	<a href="https://www.queseracampus.com">https://www.queseracampus.com</a>
5108	26	Gold		GESTION GANADERA Y GENETICA GANATEC S.L.	Spain	<a href="http://www.marquesdemendiola.com">http://www.marquesdemendiola.com</a>
5108	30	Silver		QUESOS LOMINCHAR, S.L.	Spain	<a href="https://www.quesoslominchar.com">https://www.quesoslominchar.com</a>
5108	31	Super Gold	Raw manchega sheep's milk, 20 months minimum cured	Quesos Artesanos Villarejo S.L.	Spain	<a href="http://www.quesosvillarejo.com/">http://www.quesosvillarejo.com/</a>
5108	32	Gold	Raw manchega sheep's milk, 8 months minimum cured	Quesos Artesanos Villarejo S.L.	Spain	<a href="http://www.quesosvillarejo.com/">http://www.quesosvillarejo.com/</a>
5108	34	Gold	Raw organic milk of Manchega Sheep's organic famer.	DON MERENDON S.L.U.	Spain	<a href="HTTPS://www.quesosparrajimenez.com">HTTPS://www.quesosparrajimenez.com</a>
5108	35	Gold	Pasteurized organic milk of Manchega Sheep's organic famer.	DON MERENDON S.L.U.	Spain	<a href="HTTPS://www.quesosparrajimenez.com">HTTPS://www.quesosparrajimenez.com</a>
5109	6	Bronze	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	7	Silver	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	8	Bronze	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	9	Silver	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	10	Bronze	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	11	Bronze	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	15	Bronze	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	16	Bronze	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	17	Silver	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	18	Gold	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	25	Silver	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	26	Silver	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	28	Gold	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	29	Silver	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	30	Silver	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	31	Gold	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	32	Silver	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5109	33	Bronze	Raw milk, min 2 months age,	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>

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5109	34	Gold	Semi-hard, intense, slightly curdled flavor, slightly brittle texture.	QUESOS LA VASCO NAVARRA S.A.	Spain	<a href="https://www.quesosalbeniz.com">https://www.quesosalbeniz.com</a>
5110	1	Silver	Selected sheep's milk cheese aged in a natural cave.	CASEIFICIO IL FIORINO SRL	Italy	<a href="https://www.caseificioilfiorino.it">https://www.caseificioilfiorino.it</a>
5110	2	Silver		CASEIFICIO IL FIORINO SRL	Italy	<a href="https://www.caseificioilfiorino.it">https://www.caseificioilfiorino.it</a>
5110	6	Bronze		Busti Formaggi S.r.l.	Italy	<a href="https://www.caseificiobusti.it">https://www.caseificiobusti.it</a>
5110	8	Gold	Soft cheese with milk enzymes and aging period in a cave	Delizia S.p.A.	Italy	<a href="https://www.deliziaspa.com">https://www.deliziaspa.com</a>
5110	10	Gold	8 months mature pecorino nutty with salty and sweet notes	Olianas	UK	<a href="https://olianas.co.uk">https://olianas.co.uk</a>
5110	12	Bronze	PASTEURIZED MILK AGING MINIMUM PERIOD- 120 DAYS.	Fattoria della Piana	Italy	<a href="http://fattoriadellapiana.it/en/">http://fattoriadellapiana.it/en/</a>
5110	16	Gold	PECORINO STAGIONATO	Società Cooperativa Val d'Orcia Società Agricola	Italy	<a href="https://www.caseificiovaldorciasocietaagricola.com">https://www.caseificiovaldorciasocietaagricola.com</a>
5110	20	Bronze	PECORINO STAGIONATO	Società Cooperativa Val d'Orcia Società Agricola	Italy	<a href="https://www.caseificiovaldorciasocietaagricola.com">https://www.caseificiovaldorciasocietaagricola.com</a>
5110	24	Bronze	PECORINO STAGIONATO A LATTE CRUDO	Società Cooperativa Val d'Orcia Società Agricola	Italy	<a href="https://www.caseificiovaldorciasocietaagricola.com">https://www.caseificiovaldorciasocietaagricola.com</a>
5110	25	Super Gold	PECORINO STAGIONATO SENZA LATTOSIO	Società Cooperativa Val d'Orcia Società Agricola	Italy	<a href="https://www.caseificiovaldorciasocietaagricola.com">https://www.caseificiovaldorciasocietaagricola.com</a>
5110	26	Silver	PECORINO STAGIONATO	Società Cooperativa Val d'Orcia Società Agricola	Italy	<a href="https://www.caseificiovaldorciasocietaagricola.com">https://www.caseificiovaldorciasocietaagricola.com</a>
5110	27	Bronze	PECORINO FRESCO	Società Cooperativa Val d'Orcia Società Agricola	Italy	<a href="https://www.caseificiovaldorciasocietaagricola.com">https://www.caseificiovaldorciasocietaagricola.com</a>
5110	28	Bronze	Aged in grotto	Società Cooperativa Val d'Orcia Società Agricola	Italy	<a href="https://www.caseificiovaldorciasocietaagricola.com">https://www.caseificiovaldorciasocietaagricola.com</a>
5110	30	Silver	PECORINO FRESCO	Società Cooperativa Val d'Orcia Società Agricola	Italy	<a href="https://www.caseificiovaldorciasocietaagricola.com">https://www.caseificiovaldorciasocietaagricola.com</a>
5110	31	Bronze	PECORINO FRESCO	Società Cooperativa Val d'Orcia Società Agricola	Italy	<a href="https://www.caseificiovaldorciasocietaagricola.com">https://www.caseificiovaldorciasocietaagricola.com</a>
5110	37	Bronze	Sheep milk cheese aged with walnut leaves	ROMAGNA TERRE	Italy	<a href="http://www.romagnaterre.it">http://www.romagnaterre.it</a>
5110	39	Gold	Sheep milk cheese aged with hay	ROMAGNA TERRE	Italy	<a href="http://www.romagnaterre.it">http://www.romagnaterre.it</a>
5110	40	Bronze	Semi-hard sheep milk cheese	ROMAGNA TERRE	Italy	<a href="http://www.romagnaterre.it">http://www.romagnaterre.it</a>
5110	42	Silver	Sheep milk cheese aged with jasmine flowers	ROMAGNA TERRE	Italy	<a href="http://www.romagnaterre.it">http://www.romagnaterre.it</a>
5110	43	Gold	Hard sheep milk cheese	ROMAGNA TERRE	Italy	<a href="http://www.romagnaterre.it">http://www.romagnaterre.it</a>

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5110	44	Silver	Sheep milk cheese aged with juniper berries	ROMAGNA TERRE	Italy	<a href="http://www.romagnaterre.it">http://www.romagnaterre.it</a>
5110	46	Super Gold	Aged about 18months, rubbed with olive oil on the surface.	CASEIFICIO CUGUSI SILVANA	Italy	
5110	50	Bronze	Aged 1 year, rubbed with olive oil and black peppercorns	CASEIFICIO CUGUSI SILVANA	Italy	
5111	1	Gold		CASEIFICIO IL FIORINO SRL	Italy	<a href="https://www.caseificiofiorino.it">https://www.caseificiofiorino.it</a>
5111	2	Gold		Busti Formaggi S.r.l.	Italy	<a href="https://www.caseificiobusti.it">https://www.caseificiobusti.it</a>
5111	4	Silver		L'Antica Cascina	Italy	<a href="https://www.anticacascina.com/it/">https://www.anticacascina.com/it/</a>
5111	10	Bronze		KARALIS DAIRY INDUSTRY OF EPIRUS - GREECE	Greece	<a href="https://www.karalis.com">https://www.karalis.com</a>
5112	3	Bronze	Feta cheese made from min. 70% ewe's milk.	ARVANITIS SA	Greece	<a href="http://www.cheese.gr">http://www.cheese.gr</a>
5112	4	Gold	Traditional Manouri cheese	ARVANITIS SA	Greece	<a href="http://www.cheese.gr">http://www.cheese.gr</a>
5112	6	Bronze	Hard cheese made from whole pasturized ewes' milk	Agrolaguna d.d.	Croatia	<a href="https://www.agrolaguna.hr">https://www.agrolaguna.hr</a>
5112	11	Silver	Ripend, refined in earthenware jars with olive leaves and branches	L'Antica Cascina	Italy	<a href="https://www.anticacascina.com/it/">https://www.anticacascina.com/it/</a>
5112	12	Silver	Ripened ewe's milk cheese coated with natural beeswax	L'Antica Cascina	Italy	<a href="https://www.anticacascina.com/it/">https://www.anticacascina.com/it/</a>
5112	13	Gold	Ripened ewe's milk cheese fermented in wooden barrel with hay	L'Antica Cascina	Italy	<a href="https://www.anticacascina.com/it/">https://www.anticacascina.com/it/</a>
5112	14	Gold	Open-air cave aging.	Carr Valley Cheese Co., Inc.	USA	<a href="http://www.carrvalleycheese.com">http://www.carrvalleycheese.com</a>
5112	15	Gold	Sheep milk cheese soaked in a local port wine.	Carr Valley Cheese Co., Inc.	USA	<a href="http://www.carrvalleycheese.com">http://www.carrvalleycheese.com</a>
5112	16	Bronze	6-8 month aged bandaged and larded sheep cheddar. Lard is smoked.	Crown Finish Caves	USA	<a href="http://www.crownfinishcaves.com/">http://www.crownfinishcaves.com/</a>
5112	17	Bronze	Sheep soft cheese.	QUESERIA LOS CASAREÑOS S.L	Spain	<a href="http://www.loscasareos.es">http://www.loscasareos.es</a>
5112	20	Silver	Extra hard unskimmed pasteurised sheep milk, cheese aged 90 days.	PUĐA d.o.o	Croatia	<a href="http://www.livanjskisir.com">http://www.livanjskisir.com</a>
5112	22	Silver	Raw sheep milk cheese Matured 6 months with rosemary.	AGROALIMENTARIA VALLE DE LOS MOLINOS SL	Spain	<a href="https://valledelosmolinos.es">https://valledelosmolinos.es</a>
5112	24	Gold	Raw sheeps' milk	QUESOS FUENTE MORALES	Spain	
5112	25	Silver	Raw sheeps' milk. Lactic coagulation	The Haciendas Company	Spain	<a href="http://the-haciendas.com/">http://the-haciendas.com/</a>
5112	30	Gold	100% sheep milk affinated in marasca cherry	Sirana Gligora d.o.o.	Croatia	<a href="https://gligora.com/">https://gligora.com/</a>
5112	31	Gold	100% sheep milk	Sirana Gligora d.o.o.	Croatia	<a href="https://gligora.com/">https://gligora.com/</a>
5112	37	Super Gold	Hard Pasteurized sheep milk cheese aged with rosemary.	QUESOS VEGA SOTUELAMOS, SL	Spain	<a href="http://www.export.vegamancha.com">http://www.export.vegamancha.com</a>

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5201	1	Bronze		CROPP Cooperative/Organic Valley	USA	<a href="https://www.organicvalley.coop/">https://www.organicvalley.coop/</a>
5201	2	Silver		Productos lacteos la prOvidenCia S.A. de C.V.	Mexico	<a href="https://lacteosprovidencia.mx">https://lacteosprovidencia.mx</a>
5201	4	Super Gold		Sierra Nevada Cheese Company	USA	<a href="https://sierranevadacheese.com/">https://sierranevadacheese.com/</a>
5202	2	Bronze		Omsco Ltd	UK	<a href="https://www.omsco.co.uk">https://www.omsco.co.uk</a>
5203	4	Gold		The Cheddar Gorge Cheese Co Ltd	UK	<a href="https://www.cheddaronline.co.uk">https://www.cheddaronline.co.uk</a>
5203	5	Silver		Quicke's Traditional Ltd	UK	<a href="https://www.quickes.co.uk/">https://www.quickes.co.uk/</a>
5203	7	Bronze		Ostegården	Norway	<a href="https://www.ostegarden.no">https://www.ostegarden.no</a>
5203	8	Bronze		NPO Cheese Professional Association	Japan	<a href="https://www.cheese-professional.com">https://www.cheese-professional.com</a>
5207	4	Silver		Cooperativa VEGAESLA	Spain	
5209	2	Bronze		The Cheddar Gorge Cheese Co Ltd	UK	<a href="https://www.cheddaronline.co.uk">https://www.cheddaronline.co.uk</a>
5209	3	Super Gold	Unpasteurised,	Trethowan's Dairy Ltd	UK	<a href="https://www.trethowansdairy.co.uk">https://www.trethowansdairy.co.uk</a>
5210	1	Bronze		Beehive Cheese Company, LLC	USA	<a href="https://www.beehivecheese.com">https://www.beehivecheese.com</a>
5210	3	Silver		Cellars at Jasper Hill	USA	<a href="https://www.jasperhillfarm.com">https://www.jasperhillfarm.com</a>
5210	5	Bronze		Tillamook County Creamery Associa	USA	<a href="https://www.tillamook.com/creamery.html#general">https://www.tillamook.com/creamery.html#general</a>
5210	9	Silver		The Artisan Cheese Exchange	USA	<a href="https://deercreekcheese.com/">https://deercreekcheese.com/</a>
5210	10	Bronze		Cabot Creamery Cooperative	USA	<a href="https://www.cabotcheese.coop/">https://www.cabotcheese.coop/</a>
5212	2	Bronze		Cellars at Jasper Hill	USA	<a href="https://www.jasperhillfarm.com">https://www.jasperhillfarm.com</a>
5215	1	Bronze		The Cheddar Gorge Cheese Co Ltd	UK	<a href="https://www.cheddaronline.co.uk">https://www.cheddaronline.co.uk</a>
5215	2	Silver		Quicke's Traditional Ltd	UK	<a href="https://www.quickes.co.uk/">https://www.quickes.co.uk/</a>
5215	4	Gold	Unpasteurised,	Trethowan's Dairy Ltd	UK	<a href="https://www.trethowansdairy.co.uk">https://www.trethowansdairy.co.uk</a>
5217	5	Bronze		Wensleydale Creamery	UK	<a href="https://www.wensleydale.co.uk">https://www.wensleydale.co.uk</a>
5218	3	Silver		Cellars at Jasper Hill	USA	<a href="https://www.jasperhillfarm.com">https://www.jasperhillfarm.com</a>
5218	10	Bronze	Pasteurised, Cows Milk, extra mature cheddar	Barbers Farmhouse Cheesemakers	UK	<a href="https://www.barbers.co.uk/">https://www.barbers.co.uk/</a>
5220	2	Gold	Pasteurised, Cows Milk, extra mature farmhouse cheddar	Barbers Farmhouse Cheesemakers	UK	<a href="https://www.barbers.co.uk/">https://www.barbers.co.uk/</a>
5221	3	Silver		Ashley Chase Estate	UK	<a href="https://www.fordfarm.com/">https://www.fordfarm.com/</a>
5222	1	Bronze		Ashley Chase Estate	UK	<a href="https://www.fordfarm.com/">https://www.fordfarm.com/</a>
5222	2	Silver	Pasteurised, Cows Milk, farmhouse cheddar	Barbers Farmhouse Cheesemakers	UK	<a href="https://www.barbers.co.uk/">https://www.barbers.co.uk/</a>
5223	10	Bronze		Open Country Dairy	New Zealand	<a href="https://www.opencountry.co.nz">https://www.opencountry.co.nz</a>
5224	1	Silver		Beehive Cheese Company, LLC	USA	<a href="https://www.beehivecheese.com">https://www.beehivecheese.com</a>
5224	2	Gold		Beehive Cheese Company, LLC	USA	<a href="https://www.beehivecheese.com">https://www.beehivecheese.com</a>

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5224	3	Bronze		Beecher's Handmade Cheese LLC	USA	<a href="https://www.beechershandmadecheese.com/">https://www.beechershandmadecheese.com/</a>
5224	6	Silver		The Artisan Cheese Exchange	USA	<a href="https://deercreekcheese.com/">https://deercreekcheese.com/</a>
5224	8	Gold		The Artisan Cheese Exchange	USA	<a href="https://deercreekcheese.com/">https://deercreekcheese.com/</a>
5224	13	Bronze		Musgrave Retail Partners Ireland	Ireland	<a href="http://supervalu.ie/">http://supervalu.ie/</a>
5224	14	Bronze	Pasteurised, Cows Milk, cheddar	Barbers Farmhouse Cheesemakers	UK	<a href="https://www.barbers.co.uk/">https://www.barbers.co.uk/</a>
5225	2	Silver		Daylesford Organic Farmshop	UK	<a href="https://www.daylesford.com">https://www.daylesford.com</a>
5226	3	Bronze	A russet red hard-pressed cheese aged between 15 to 18 months	isle of man creamery	Isle of Man	<a href="http://isleofmancreamery.com">http://isleofmancreamery.com</a>
5226	4	Silver	A russet red hard-pressed cheese aged between 15 to 18 months	isle of man creamery	Isle of Man	<a href="http://isleofmancreamery.com">http://isleofmancreamery.com</a>
5226	5	Bronze	A russet red hard-pressed cheese aged between 15 to 18 months	isle of man creamery	Isle of Man	<a href="http://isleofmancreamery.com">http://isleofmancreamery.com</a>
5226	6	Bronze		Wensleydale Creamery	UK	<a href="https://www.wensleydale.co.uk">https://www.wensleydale.co.uk</a>
5227	1	Bronze	Organic, Unpasteurised, Traditional Caerphilly	Trethowan's Dairy Ltd	UK	<a href="https://www.trethowansdairy.co.uk">https://www.trethowansdairy.co.uk</a>
5228	1	Gold	Matured for at least 12 months	Butlers Farmhouse Cheeses Ltd.	UK	<a href="https://www.butlerscheeses.co.uk">https://www.butlerscheeses.co.uk</a>
5230	1	Bronze		Wensleydale Creamery	UK	<a href="https://www.wensleydale.co.uk">https://www.wensleydale.co.uk</a>
5231	1	Gold		Appleby's	UK	<a href="https://www.applebyscheese.co.uk">https://www.applebyscheese.co.uk</a>
5232	1	Bronze		Zarpellon S.p.a.	Italy	<a href="http://www.zarpellon.it">http://www.zarpellon.it</a>
5232	6	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5232	8	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5232	9	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5232	10	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5232	11	Super Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5232	12	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5232	14	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5232	17	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5232	18	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5232	20	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5232	23	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	1	Silver		Ferrari Giovanni Industria Casearia S.p.A.	Italy	<a href="https://www.ferrariformaggi.it/">https://www.ferrariformaggi.it/</a>
5233	2	Silver		Ferrari Giovanni Industria Casearia S.p.A.	Italy	<a href="https://www.ferrariformaggi.it/">https://www.ferrariformaggi.it/</a>
5233	6	Silver	Between light straw -coloured & straw-coloured. Fragrant, delicate, flavoursome but not pungent Texture of the body: fine, grained flaky	Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	7	Bronze	Between light straw -coloured & straw-coloured. Fragrant, delicate, flavoursome but not pungent Texture of the body: fine, grained flaky	Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	8	Super Gold	Between light straw-coloured & straw-coloured. Fragrant, delicate, flavoursome but not pungent Texture:fine, grained flaky. Made in Mountain	Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	9	Silver	Between light straw -coloured & straw-coloured. Fragrant, delicate, flavoursome but not pungent Texture of the body: fine, grained flaky	Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	10	Bronze	Between light straw -coloured & straw-coloured. Fragrant, delicate, flavoursome but not pungent Texture of the body: fine, grained flaky	Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	11	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	12	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	13	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	14	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5233	15	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	16	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	17	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	18	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	19	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	20	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	23	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	24	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	29	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	32	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	36	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	39	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	40	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	42	Super Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	43	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	44	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	46	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5233	48	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	49	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	51	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	52	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	53	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	56	Super Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	57	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	60	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	61	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	62	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	63	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	66	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	67	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	68	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	69	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5233	71	Silver		Dalter UK Ltd	UK	<a href="https://www.dalter.co.uk">https://www.dalter.co.uk</a>
5233	72	Bronze		VAL TARO FORMAGGI S.R.L.	Italy	<a href="https://www.valtaroformaggi.it/">https://www.valtaroformaggi.it/</a>
5233	73	Bronze		ZANETTI SPA	Italy	<a href="https://zanetti-spa.it/">https://zanetti-spa.it/</a>
5233	74	Gold		Musgrave Retail Partners Ireland	Ireland	<a href="http://supervalu.ie/">http://supervalu.ie/</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5234	1	Silver		Ferrari Giovanni Industria Casearia S.p.A.	Italy	<a href="https://www.ferrariformaggi.it/">https://www.ferrariformaggi.it/</a>
5234	4	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	6	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	7	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	8	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	10	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	11	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	13	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	17	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	18	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	21	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	22	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	28	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	31	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	32	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	33	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	34	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>

\*in which the company that entered the cheese is based.





Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5234	37	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	39	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	40	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	41	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	42	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	43	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	48	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	49	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	50	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	54	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	55	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	56	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	57	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	59	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	60	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	62	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	63	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5234	65	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	66	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	67	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	68	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	69	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	70	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	71	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5234	72	Bronze		Dalter UK Ltd	UK	<a href="https://www.dalter.co.uk">https://www.dalter.co.uk</a>
5234	73	Bronze		ZANETTI SPA	Italy	<a href="https://zanetti-spa.it/">https://zanetti-spa.it/</a>
5234	76	Bronze		Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5235	5	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5235	6	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5235	7	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5235	9	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5235	10	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5235	12	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5235	13	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5235	14	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5235	15	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5235	21	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5235	22	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5235	25	Gold		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5235	27	Bronze		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5235	28	Silver		Consorzio Conva- Nazionale del Parmigiano Reggiano	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5235	29	Bronze		VAL TARO FORMAGGI S.R.L.	Italy	<a href="https://www.valtaroformaggi.it/">https://www.valtaroformaggi.it/</a>
5236	6	Bronze		CONSORZIO LATTERIE VIRGILIO	Italy	<a href="https://www.consorzio-virgilio.it">https://www.consorzio-virgilio.it</a>
5236	8	Gold		ZANETTI SPA	Italy	<a href="https://zanetti-spa.it/">https://zanetti-spa.it/</a>
5236	11	Gold		Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5237	1	Gold		Caseificio Pennar Asiago SCA	Italy	<a href="https://www.caseificiopennar.it">https://www.caseificiopennar.it</a>
5237	7	Silver		Ambrosi Spa	Italy	<a href="https://www.ambrosi.it">https://www.ambrosi.it</a>
5237	8	Silver		Caseificio Torre Pallavicina	Italy	<a href="https://www.caseificiotorrepallavicina.it/">https://www.caseificiotorrepallavicina.it/</a>
5237	9	Bronze		CONSORZIO LATTERIE VIRGILIO	Italy	<a href="https://www.consorzio-virgilio.it">https://www.consorzio-virgilio.it</a>
5237	10	Gold		CONSORZIO LATTERIE VIRGILIO	Italy	<a href="https://www.consorzio-virgilio.it">https://www.consorzio-virgilio.it</a>
5237	12	Gold		ZANETTI SPA	Italy	<a href="https://zanetti-spa.it/">https://zanetti-spa.it/</a>
5237	14	Bronze		Latteria Agricola S. Pietro sac	Italy	<a href="https://www.latteriasanpietro.it/">https://www.latteriasanpietro.it/</a>
5237	15	Bronze		Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5238	3	Bronze	Soft cheese with milk enzymes and aging period in a cave	Delizia S.p.A.	Italy	<a href="https://www.deliziaspa.com">https://www.deliziaspa.com</a>
5238	7	Bronze	Mild spun paste family farm raw milk cheese	Azienda Agricola e Zootecnica Posticchia Sabelli	Italy	<a href="https://www.posticchiasabelli.com">https://www.posticchiasabelli.com</a>
5240	4	Silver		Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5240	5	Gold		Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5240	6	Silver		Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5240	7	Bronze		Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5240	14	Bronze	Cow's milk, unpasteurised	Emmi Schweiz AG	Switzerland	
5241	4	Bronze	Cow's milk, unpasteurised	Emmi Schweiz AG	Switzerland	

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5241	5	Bronze	Cow's milk, unpasteurised	Emmi Schweiz AG	Switzerland	
5241	7	Super Gold	Big eye formation. Stored 5 years for character	TINE SA	Norway	<a href="https://www.tine.no/">https://www.tine.no/</a>
5242	3	Bronze	Cow's milk, unpasteurised	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5242	4	Gold	Cow's milk, unpasteurised	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5242	5	Silver	Cow's milk, unpasteurised	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5242	10	Gold	Cow's milk, unpasteurised	Emmi Schweiz AG	Switzerland	
5242	11	Gold	Cow's milk, unpasteurised	Emmi Schweiz AG	Switzerland	
5242	12	Super Gold	Cow's milk, unpasteurised	Emmi Schweiz AG	Switzerland	
5242	13	Silver	Cow's milk, unpasteurised	Emmi Schweiz AG	Switzerland	
5243	1	Gold	Strong, full, rounded, slightly salty, fine texture	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5243	2	Gold	Strong, full, rounded, slightly salty, fine texture	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5243	3	Gold	Strong, full, rounded, slightly salty, fine texture	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5243	5	Silver	Strong, full, rounded, slightly salty, fine texture	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5243	7	Gold	Cow's milk, unpasteurised	Emmi Schweiz AG	Switzerland	
5243	8	Bronze	Cave aged Gruyere matured for 14 month	Walo von Mühlernen LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5243	9	Super Gold	Cave aged Gruyere matured for 14 month	Walo von Mühlernen LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5244	5	Silver	40+ edam cheese, matured, semi hard, aromatic taste, slightly salt	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5244	6	Bronze	40+, traditional dutch edam, semi hard, aromatic flavor, slighty salt	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5245	4	Bronze	Semi matured cheese 50+. Aged min 4 months.	Kaasboerderij 't Groendal	Belgium	<a href="https://www.tgroendal.be">https://www.tgroendal.be</a>
5245	7	Bronze	Whole cow's milk, aged at least 4 months on wooden shelves.	Andre Juustufarm OÜ	Estonia	<a href="http://andrefarm.ee/">http://andrefarm.ee/</a>
5245	8	Silver	Mostly dry-hay fed cows.	Fromagerie Bergeron	Canada	<a href="https://fromagesbergeron.com/en/">https://fromagesbergeron.com/en/</a>
5245	17	Gold	Gouda 48% fat idm aged for 6 months	Unilac Holland BV	Netherlands	<a href="https://www.unilac-holland.com">https://www.unilac-holland.com</a>
5245	18	Bronze	Gouda 48% fat idm aged for 12 months	Unilac Holland BV	Netherlands	<a href="https://www.unilac-holland.com">https://www.unilac-holland.com</a>
5245	19	Gold	Gouda 48% fat idm aged for 20 months	Unilac Holland BV	Netherlands	<a href="https://www.unilac-holland.com">https://www.unilac-holland.com</a>
5245	23	Bronze	100% organic milk, free of artificialcolor, flavour or preservatives.	Beemster cheese	Netherlands	<a href="https://www.beemstercheese.com">https://www.beemstercheese.com</a>
5245	25	Bronze	Cave aged and full bodied with a classic nuttiness and caramel notes.	Prairie Farms Dairy	USA	<a href="https://www.prairiefarms.com">https://www.prairiefarms.com</a>
5245	27	Silver	A very rich cheese, a great balance between mature and old cheese.	Baliehof Kaas en Zuivel Jabbeke	Belgium	<a href="http://www.baliehof.be">http://www.baliehof.be</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5245	29	Bronze	Gouda-style, matured 6 months, pasteurised cow's milk, strong	Flandrien nv	Belgium	<a href="http://www.flandrienkaas.be">http://www.flandrienkaas.be</a>
5245	30	Silver	Matured 10 months, pasteurised cow's milk, rich taste and powerful	Flandrien nv	Belgium	<a href="http://www.flandrienkaas.be">http://www.flandrienkaas.be</a>
5245	31	Bronze	48+ trad gouda, cilindrical shape, 12 kg, typical gouda taste, aromatic,	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5245	32	Bronze	48+ semi hard, tradl gouda, cilindrical shape 16 kg, aromatic,	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5245	36	Bronze	full fat matured gouda cheese	Traditional Cheese Co	Ireland	<a href="https://www.traditionalcheese.ie">https://www.traditionalcheese.ie</a>
5245	37	Bronze		Westland Kaasexport BV	Netherlands	<a href="https://www.westlandkaas.nl/en/">https://www.westlandkaas.nl/en/</a>
5245	41	Gold	Five types of cows milk, Gouda cheese manufacturing method.Mild	NPO Cheese Professional Association	Japan	<a href="https://www.cheese-professional.com">https://www.cheese-professional.com</a>
5245	42	Super Gold	100% Brown Swiss milk. Complex taste from the aging	NPO Cheese Professional Association	Japan	<a href="https://www.cheese-professional.com">https://www.cheese-professional.com</a>
5245	43	Gold	Type Gouda cheese. Extra Matured,	Kaasimport De Kaasboer NV	Belgium	<a href="https://www.dekaasboer.be">https://www.dekaasboer.be</a>
5245	46	Silver	Cow's milk, pasteurised	Emmi Schweiz AG	Switzerland	
5245	47	Silver	Cow's milk, pasteurised	Emmi Schweiz AG	Switzerland	
5245	50	Silver	Noord-Hollandse gouda 3 month aged in Flanders	De Wilde bvba	Belgium	<a href="https://www.klaartjeskaas.be">https://www.klaartjeskaas.be</a>
5245	51	Silver	Noord-Hollandse gouda 11 month aged in Flanders	De Wilde bvba	Belgium	<a href="https://www.klaartjeskaas.be">https://www.klaartjeskaas.be</a>
5246	3	Bronze	Old, hard cheese 48+, minimum aged 22 months, with salt crystals.	Kaasboerderij 't Groendal	Belgium	<a href="https://www.tgroendal.be">https://www.tgroendal.be</a>
5246	4	Bronze	Extra matured , hard cheese 50+, aged for 9 months	Kaasboerderij 't Groendal	Belgium	<a href="https://www.tgroendal.be">https://www.tgroendal.be</a>
5246	5	Gold	cow milk cheese pastaurisert	Gammel Erik AS	Norway	
5246	7	Gold	A premium quality Gouda cheese from 18 months old	Kaashandel Remijn	Netherlands	<a href="http://www.kaashandelremijn.nl">http://www.kaashandelremijn.nl</a>
5246	11	Gold	Cow Milk Cheese, ripened for 26 months.	Beemster cheese	Netherlands	<a href="https://www.beemstercheese.com">https://www.beemstercheese.com</a>
5246	14	Silver	Gouda-style , matured for 18 months, pasteurised cow's milk,	Flandrien nv	Belgium	<a href="http://www.flandrienkaas.be">http://www.flandrienkaas.be</a>
5246	15	Bronze	traditional dutch gouda, firm, aroamatic, slightly salt, slightly sweet,	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5246	17	Silver	Premium Dutch Gouda, unique and rich taste	De Graafstroom	Netherlands	<a href="http://www.degraafstroom.com">http://www.degraafstroom.com</a>
5246	18	Bronze	From raw grass-fed cow's milk. Natural crust made from ghee.	Remeker	Netherlands	<a href="https://www.remeker.nl">https://www.remeker.nl</a>
5246	19	Bronze	Extremely rich, full-flavored, almost 'meaty' (savory)	Westland Kaasexport BV	Netherlands	<a href="https://www.westlandkaas.nl/en/">https://www.westlandkaas.nl/en/</a>
5246	20	Bronze	Old 50+, ripened for 1 year, tangy, rich taste, good crystallisation.	De Fryske	Netherlands	<a href="http://www.defryske.frl">http://www.defryske.frl</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5246	21	Super Gold	Old 50+ ripened for 1,5 to 2 years.	De Fryske	Netherlands	<a href="http://www.defryske.frl">http://www.defryske.frl</a>
5246	22	Bronze	Min two years old cheese of raw milk, made in wooden cheese barrels	Hoeve Waterrijk	Netherlands	<a href="https://www.hoevewaterrijk.nl">https://www.hoevewaterrijk.nl</a>
5247	1	Bronze	"PDM" means milk comes from the mountain, matured for 6-8 months	PEZZETTA SRL	Italy	<a href="https://www.pezzetta.it">https://www.pezzetta.it</a>
5247	4	Bronze	After 2 1/2 months of gentle storage and care	furore GmbH	Austria	<a href="https://www.furore.at">https://www.furore.at</a>
5247	5	Silver	Refined by use of rock salt and red mould, age 3 months,	furore GmbH	Austria	<a href="https://www.furore.at">https://www.furore.at</a>
5247	15	Bronze	Made of whole cow's milk and aged for 12 months on wooden shelves.	Andre Juustufarm OÜ	Estonia	<a href="http://andrefarm.ee/">http://andrefarm.ee/</a>
5247	18	Silver	More then 8 months matured in a high humidity cellar. Perfectly aged.	Alois Koch AG	Switzerland	<a href="https://www.kaese-koch.ch">https://www.kaese-koch.ch</a>
5247	21	Silver	Pasteurized cows' milk, traditional production	Agrolaguna d.d.	Croatia	<a href="https://www.agrolaguna.hr">https://www.agrolaguna.hr</a>
5247	26	Silver	6 weeks ripened, piquant taste, dry red-brown rind with white mould	Berglandmilch eGen	Austria	<a href="https://www.schaerdinger.at">https://www.schaerdinger.at</a>
5247	27	Bronze	50% FDM, surface ripened with red cultrures, aromatic flavour, creamy	Berglandmilch eGen	Austria	<a href="https://www.schaerdinger.at">https://www.schaerdinger.at</a>
5247	30	Silver	It is creamy and its aroma is unique, not too strong, not too mild	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5247	31	Gold	a rich and subtle aroma soft and creamy	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5247	32	Gold	Girdled by aromatic spruce bark, soft and creamy	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5247	35	Silver	Raw semi-skimmed milk, approx 2 months aging, dry washed rind.	Kmetija Pustotnik d.o.o.	Slovenia	<a href="https://www.kmetijapustotnik.si">https://www.kmetijapustotnik.si</a>
5247	41	Bronze	mild, aromatic, herbs juniper and rosemary, haymilk	Rupp AG	Austria	<a href="https://www.alma.at/">https://www.alma.at/</a>
5247	45	Bronze	Dry and firm bark with red culture ripening, fine smooth cut paste	Rupp AG	Austria	<a href="https://www.alma.at/">https://www.alma.at/</a>
5247	46	Gold	Dry and firm, red culture ripening, sliced cheese from pasteurized milk	Rupp AG	Austria	<a href="https://www.alma.at/">https://www.alma.at/</a>
5247	47	Silver	Dry and firm bark with red culture ripening, maturing time 3 months	Rupp AG	Austria	<a href="https://www.alma.at/">https://www.alma.at/</a>
5247	48	Silver	Dry and firm bark with red culture ripening, maturing time 6 months	Rupp AG	Austria	<a href="https://www.alma.at/">https://www.alma.at/</a>
5247	51	Bronze	Spicy-strong flavour, ripening of 5 month, GMO free.	Gmundner Molkerei eGen	Austria	<a href="https://www.gmundner-milch.at">https://www.gmundner-milch.at</a>
5247	52	Silver	Spicy-strong flavour, ripening of 4 month, GMO free.	Gmundner Molkerei eGen	Austria	<a href="https://www.gmundner-milch.at">https://www.gmundner-milch.at</a>

\*in which the company that entered the cheese is based.





Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5247	53	Gold	Red smear-rind, 50% fdm, fpasteurised milk, spicy-strong flavour.	Gmundner Molkerei eGen	Austria	<a href="https://www.gmundner-milch.at">https://www.gmundner-milch.at</a>
5247	54	Gold	Mild, slightly sweet 45% fdm, pasteurised milk, numerous holes	Gmundner Molkerei eGen	Austria	<a href="https://www.gmundner-milch.at">https://www.gmundner-milch.at</a>
5247	55	Silver	Pasteurised milk, red smear-rind, min 100 days ripening	Gmundner Molkerei eGen	Austria	<a href="https://www.gmundner-milch.at">https://www.gmundner-milch.at</a>
5247	56	Gold	Semi hard, 100 day ripening with red-smear rind, sporadic little holes.	Gmundner Molkerei eGen	Austria	<a href="https://www.gmundner-milch.at">https://www.gmundner-milch.at</a>
5247	58	Silver	Raw cow's milk	Beppino Occelli Agrinatura srl	Italy	<a href="https://www.beppinooccelli.it">https://www.beppinooccelli.it</a>
5247	62	Super Gold	Raw milk creamy cheese aged for around five months.	Käserei Studer AG	Switzerland	<a href="https://www.kaeserei-studer.ch">https://www.kaeserei-studer.ch</a>
5247	66	Silver	semi hard cheese	Gebrüder Woerle GesmbH	Austria	<a href="https://www.woerle.at">https://www.woerle.at</a>
5247	67	Bronze	semi hard cheese	Gebrüder Woerle GesmbH	Austria	<a href="https://www.woerle.at">https://www.woerle.at</a>
5247	71	Bronze	Raw cows' milk cheese with ash line running through paste	Spring Brook Farm Cheese	USA	<a href="http://www.sbfcheese.org">http://www.sbfcheese.org</a>
5247	74	Gold	Raw cow's milk, from 100% grass fed cows, alpine style cheese	Jacobs and Brichford Farmstead Cheese	USA	<a href="https://www.jandbcheese.com">https://www.jandbcheese.com</a>
5247	76	Gold	SEMI-AGED SPUN PASTE AGED IN THE CAVE	Delizia S.p.A.	Italy	<a href="https://www.deliziaspa.com">https://www.deliziaspa.com</a>
5247	82	Silver	Spicy and aromatic fine and creamy, with a slightly roasted note	Urnäscher Milchspezialitäten AG	Switzerland	<a href="https://www.urnaescherkaese.ch">https://www.urnaescherkaese.ch</a>
5247	88	Bronze	Mild Colby cheese made from pasteurized cow milk	Dairy Farmers of America	USA	<a href="https://www.dfamilk.com">https://www.dfamilk.com</a>
5247	89	Gold	months aging.	Queserías del eume S.L.	Spain	<a href="http://www.queseriasdeleume.com">http://www.queseriasdeleume.com</a>
5247	90	Silver	Aged in hay to retain moisturegiving grassy and fruity notes	Nettlebed Creamery	UK	<a href="https://www.nettlebedcreamery.com">https://www.nettlebedcreamery.com</a>
5247	91	Gold	Matured 4-6months, the rind is coated with rocksalt and ground herbs.	Käserei Plangger GmbH	Austria	<a href="https://www.kaeserei.at/">https://www.kaeserei.at/</a>
5247	92	Silver	Semi hard cheese from organic hay milk, matured at least 8weeks	Käserei Plangger GmbH	Austria	<a href="https://www.kaeserei.at/">https://www.kaeserei.at/</a>
5247	105	Silver	Fine rustic roasted aromas give the cheese a gentle sweetness.	Lustenberger & Dürst SA	Switzerland	<a href="https://www.le-superbe.com">https://www.le-superbe.com</a>
5247	106	Gold	A real treat, full in flavor, smooth in texture and noble on the palate.	Lustenberger & Dürst SA	Switzerland	<a href="https://www.le-superbe.com">https://www.le-superbe.com</a>
5247	107	Bronze	Smooth texture, mild, aromatic with notes of caramel and milk.	Lustenberger & Dürst SA	Switzerland	<a href="https://www.le-superbe.com">https://www.le-superbe.com</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5247	110	Gold	Pasturized cows' milk 12 months ripened, no eyes in the cheese	Beemster cheese	Netherlands	<a href="https://www.beemstercheese.com">https://www.beemstercheese.com</a>
5247	114	Bronze	Raw cow milk aged 8 months. Wrapped in a cloth soaked in cow butter	Cortes de Muar ( Maina Mente, S.L.)	Spain	<a href="https://www.cortesdemuar.com/">https://www.cortesdemuar.com/</a>
5247	118	Bronze	Semi-hard cooked caciotta with at least 60 days of seasoning.	Caseificio Sociale Fior di Latte - Conva	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5247	119	Gold	Fontal type cheese with at least 40 days of seasoning.	Caseificio Sociale Fior di Latte - Conva	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5247	120	Gold	Cows' milk. 14 months aging, then further 4-month in sandstone pits	Fosse Brandinelli	Italy	<a href="http://www.fossebrandinelli.it">http://www.fossebrandinelli.it</a>
5247	121	Bronze	Creamy notes and light caramel refer to the hay-milk.	Sulzberger Käsebellens Sennerei GmbH	Austria	<a href="https://www.kaeserebellens.com/">https://www.kaeserebellens.com/</a>
5247	127	Bronze	This Old-Style Wensleydale is creamy textured, with a natural rind.	Wensleydale Creamery	UK	<a href="https://www.wensleydale.co.uk">https://www.wensleydale.co.uk</a>
5247	134	Bronze	Semi-hard spun paste family farm raw milk cheese	Azienda Agricola e Zootecnica Posticchia Sabelli	Italy	<a href="https://www.posticchiasabelli.com">https://www.posticchiasabelli.com</a>
5247	139	Super Gold	pure aromatic, cream taste with a slight touch of mountain.	Molkerei Davos Betriebs AG	Switzerland	<a href="https://www.MolkereiDavos.ch">https://www.MolkereiDavos.ch</a>
5247	140	Bronze	pure aromatic, spicy taste with a slight touch of mountain.	Molkerei Davos Betriebs AG	Switzerland	<a href="https://www.MolkereiDavos.ch">https://www.MolkereiDavos.ch</a>
5247	144	Bronze	Raw milk cheese inspired by tomas of the Alps. Aged for 5-9 months.	Cricket Creek Farm	USA	<a href="http://cricketcreekfarm.com">http://cricketcreekfarm.com</a>
5247	145	Bronze	semi hard, gouda type, aromatic, natural rind	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5247	149	Gold	Nettle wrapped cheese, creamy, under the rind, crumbly at the core.	Lynher Dairies Cheese Company	UK	<a href="https://www.lynerdairies.co.uk">https://www.lynerdairies.co.uk</a>
5247	151	Silver	Semi-mature cheese of 120 days of aging made with raw cows' milk	Son Vives, SRM	Spain	
5247	156	Bronze	Semi hard cowmilk cheese aged a minimum of six months	Myrdal Gard	Norway	<a href="https://www.myrdalgard.no">https://www.myrdalgard.no</a>
5247	157	Bronze	Yellow,washed rind; pale-yellow,close paste, irregularly spaced holes;	Mila LATTE MONTAGNA ALTO ADIGE Soc. Agr. Coop.	Italy	<a href="https://www.mila.it">https://www.mila.it</a>
5247	159	Bronze	Thin and uniform rind of white or straw color. Paste has light holes.	Belometti srl	Italy	<a href="http://www.belometti.it">http://www.belometti.it</a>
5247	160	Gold	Non-sterilized milk. Smooth,rich taste when heated, but also good as is	NPO Cheese Professional Association	Japan	<a href="https://www.cheese-professional.com">https://www.cheese-professional.com</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5247	161	Gold	Mild flavor,flavorful rind washed with water from hot spring	NPO Cheese Professional Association	Japan	<a href="https://www.cheese-professional.com">https://www.cheese-professional.com</a>
5247	165	Silver	Cured with red wine at least 2 times a week.	Vorarlberg Milch eGen	Austria	<a href="https://www.vmilch.at">https://www.vmilch.at</a>
5247	166	Silver	Cured with apple or pear cider at least 2 times a week,	Vorarlberg Milch eGen	Austria	<a href="https://www.vmilch.at">https://www.vmilch.at</a>
5247	167	Bronze	7 months maturation period in a natural cellar	Vorarlberg Milch eGen	Austria	<a href="https://www.vmilch.at">https://www.vmilch.at</a>
5247	168	Bronze	appr. 10 months maturation period,	Vorarlberg Milch eGen	Austria	<a href="https://www.vmilch.at">https://www.vmilch.at</a>
5247	169	Gold	Approx. 5-month maturation in natural cellar	Vorarlberg Milch eGen	Austria	<a href="https://www.vmilch.at">https://www.vmilch.at</a>
5247	170	Gold	At 55 % fat in dry matter,	Vorarlberg Milch eGen	Austria	<a href="https://www.vmilch.at">https://www.vmilch.at</a>
5247	176	Gold	Cow's milk, unpasteurised	Emmi Schweiz AG	Switzerland	
5247	177	Gold	Cow's milk, unpasteurised	Emmi Schweiz AG	Switzerland	
5247	178	Silver	Cow's milk, unpasteurised	Emmi Schweiz AG	Switzerland	
5247	179	Silver	Cow's milk, pasteurised	Emmi Schweiz AG	Switzerland	
5247	180	Bronze	Cow's milk, pasteurised	Emmi Schweiz AG	Switzerland	
5247	181	Silver	Cow's milk, unpasteurised	Emmi Schweiz AG	Switzerland	
5247	186	Bronze	Semi-hard cheese from cow's milk, 6 weeks of aging,	The Istra Cheese Dairy of Oleg Sirota (IE Sirota)	Russia	<a href="http://parmezan.ru/">http://parmezan.ru/</a>
5247	191	Bronze	Semi-hard cow's milk, aged 6 weeks, soaked in alcoholic beverage Mead	The Istra Cheese Dairy of Oleg Sirota (IE Sirota)	Russia	<a href="http://parmezan.ru/">http://parmezan.ru/</a>
5247	196	Bronze	Semi-Hard Cheese matured 8 month	Walo von Mühlenen LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5247	197	Bronze	Semi-Hard Cheese matured 6 month	Walo von Mühlenen LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5247	198	Bronze	Semi-Hard Cheese matured 6 month	Walo von Mühlenen LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5248	1	Gold	It is covered in hay, it has a fragrance and intense flavour	PEZZETTA SRL	Italy	<a href="https://www.pezzetta.it">https://www.pezzetta.it</a>
5248	3	Bronze	Type Maasdam/Emmental, made of thermised cow's milk	Treur Kaas	Netherlands	<a href="https://www.treurkaas.nl">https://www.treurkaas.nl</a>
5248	4	Silver	Jersey cheese, gouda style, 1 year old, matured on wooden shelves,	Treur Kaas	Netherlands	<a href="https://www.treurkaas.nl">https://www.treurkaas.nl</a>
5248	5	Silver	Dry Monterey Jack coated in cacao and black pepper, aged 6 months	Rumiano Cheese Company	USA	<a href="https://www.rumianocheese.com">https://www.rumianocheese.com</a>
5248	8	Bronze	Hard round cheese, which is ripened in the Cavans	GRAND fromage	Denmark	<a href="https://www.grand-fromage.dk">https://www.grand-fromage.dk</a>
5248	9	Silver	Hard round cheese, which is ripened in the special duogle's house.	GRAND fromage	Denmark	<a href="https://www.grand-fromage.dk">https://www.grand-fromage.dk</a>
5248	11	Gold	Made of whole cow's milk and aged for 36 months on wooden shelves.	Andre Juustufarm OÜ	Estonia	<a href="http://andrefarm.ee/">http://andrefarm.ee/</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5248	12	Bronze	Made of whole cow's milk and aged for 36 months on wooden shelves.	Andre Juustufarm OÜ	Estonia	<a href="http://andrefarm.ee/">http://andrefarm.ee/</a>
5248	13	Silver	Hard cheese. Single producer. Lactose free. Unique taste.	pozzali lodigrana srl	Italy	<a href="https://www.bellalodi.it">https://www.bellalodi.it</a>
5248	14	Silver	Vegetarian rennet. Hard cheese. Single producer.	pozzali lodigrana srl	Italy	<a href="https://www.bellalodi.it">https://www.bellalodi.it</a>
5248	21	Super Gold	Cellar Aged 9+ months, in Copper vats animal rennet.Washed rind.	Emmi Roth	USA	<a href="http://www.rothcheese.com/">http://www.rothcheese.com/</a>
5248	23	Gold	Cellar aged 9+ month. Washed Rind. Made in copper vats	Emmi Roth	USA	<a href="http://www.rothcheese.com/">http://www.rothcheese.com/</a>
5248	24	Bronze	Hard made from whole pasteurized cows' milk, tradicional production	Agrolaguna d.d.	Croatia	<a href="https://www.agrolaguna.hr">https://www.agrolaguna.hr</a>
5248	28	Silver	4 month surf. ripening with red cultures,	Berglandmilch eGen	Austria	<a href="https://www.schaerdinger.at">https://www.schaerdinger.at</a>
5248	29	Super Gold	45% FDM, 9 month surface ripening	Berglandmilch eGen	Austria	<a href="https://www.schaerdinger.at">https://www.schaerdinger.at</a>
5248	30	Super Gold	50% FDM, 6 month surface ripening	Berglandmilch eGen	Austria	<a href="https://www.schaerdinger.at">https://www.schaerdinger.at</a>
5248	31	Gold	6month surface ripening with red cultures, 2days refined with red wine,	Berglandmilch eGen	Austria	<a href="https://www.schaerdinger.at">https://www.schaerdinger.at</a>
5248	32	Silver	At least 6 months surface ripening with red cultures,	Berglandmilch eGen	Austria	<a href="https://www.schaerdinger.at">https://www.schaerdinger.at</a>
5248	33	Gold	Raw hay milk TSG, 6month surf. ripening with red cultures,	Berglandmilch eGen	Austria	<a href="https://www.schaerdinger.at">https://www.schaerdinger.at</a>
5248	34	Silver	40% FDM, 6month surface ripened (red cultures & linseed oil),	Berglandmilch eGen	Austria	<a href="https://www.schaerdinger.at">https://www.schaerdinger.at</a>
5248	35	Silver	50% FDM, 6 month red cultures surface ripening, organic,	Berglandmilch eGen	Austria	<a href="https://www.schaerdinger.at">https://www.schaerdinger.at</a>
5248	36	Bronze	Srface ripened (red cultures - rosé wine with herbs & spices for 8 months,	Berglandmilch eGen	Austria	<a href="https://www.schaerdinger.at">https://www.schaerdinger.at</a>
5248	38	Silver	COW CHEESE WITH RAW MILK	CABILDO DE GRAN CANARIA	Spain	<a href="http://www.grancanaria.com/">http://www.grancanaria.com/</a>
5248	43	Bronze	Hard raw cows milk matured for 18-24 months.	F.W Read & Sons	UK	<a href="https://www.lincolnshirepoachercheese.com">https://www.lincolnshirepoachercheese.com</a>
5248	45	Bronze	Spicy-strong flavour, ripening of 5 month, GMO free.	Gmundner Molkerei eGen	Austria	<a href="https://www.gmundner-milch.at">https://www.gmundner-milch.at</a>
5248	46	Bronze	Spicy-strong flavour, ripening of 4 month, GMO free.	Gmundner Molkerei eGen	Austria	<a href="https://www.gmundner-milch.at">https://www.gmundner-milch.at</a>
5248	48	Bronze	10 month age, spicy-strong flavour, sporadic little holes	Gmundner Molkerei eGen	Austria	<a href="https://www.gmundner-milch.at">https://www.gmundner-milch.at</a>
5248	53	Bronze	Semi hard cheese of mountain grasfeed cows milk	Prestholt Geitost	Norway	<a href="http://www.ostebygda.no">http://www.ostebygda.no</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5248	54	Silver	Matured one year and fine crystals and great taste tell of its age.	Käserei Studer AG	Switzerland	<a href="https://www.kaeserei-studer.ch">https://www.kaeserei-studer.ch</a>
5248	55	Gold	Matured 10 months it develops tangy, well rounded flavour	Käserei Studer AG	Switzerland	<a href="https://www.kaeserei-studer.ch">https://www.kaeserei-studer.ch</a>
5248	56	Bronze	Paste: grainy and crumbly. Scent pleasant and persistent.	PERENZIN LATTERIA SRL	Italy	<a href="https://www.perenzin.com">https://www.perenzin.com</a>
5248	59	Bronze	hard Alpine-style cheese made with raw Jersey cow milk	Spring Brook Farm Cheese	USA	<a href="http://www.sbfcheese.org">http://www.sbfcheese.org</a>
5248	64	Silver	Spicy and aromatic fine and creamy, with a slightly roasted note	Urnäscher Milchspezialitäten AG	Switzerland	<a href="https://www.urnaescherkaese.ch">https://www.urnaescherkaese.ch</a>
5248	80	Gold	Cows' milk aged and refined in Amarone della Valpolicella Docg Wine	Corrado Benedetti Srl	Italy	<a href="https://www.corradobenedetti.it/">https://www.corradobenedetti.it/</a>
5248	81	Gold	Aged at least twelve months' – only it reaches its full flavor.	Lustenberger & Dürst SA	Switzerland	<a href="https://www.le-superbe.com">https://www.le-superbe.com</a>
5248	83	Silver	Aged 180 days in the family cellar into a distinctive fruity, tangy cheese.	Lustenberger & Dürst SA	Switzerland	<a href="https://www.le-superbe.com">https://www.le-superbe.com</a>
5248	84	Silver		Lustenberger & Dürst SA	Switzerland	<a href="https://www.le-superbe.com">https://www.le-superbe.com</a>
5248	86	Super Gold	After 6 to 10 months it is a cheese created by the local nature.	Lustenberger & Dürst SA	Switzerland	<a href="https://www.le-superbe.com">https://www.le-superbe.com</a>
5248	91	Gold	An original rich cheese with nutty, fruity flavor	Sartori Company	USA	<a href="https://www.sartoricheese.com">https://www.sartoricheese.com</a>
5248	95	Bronze	A scent of a juicy pineapple, honey, cream and light caramel.	Sulzberger Käsebelln Sennerei GmbH	Austria	<a href="https://www.kaeserebelln.com/">https://www.kaeserebelln.com/</a>
5248	96	Bronze	Hard cheese, past.milk, natural maturation with red culture	Kärntnermilch reg.Gen.m.b.H.	Austria	<a href="https://www.kaerntnermilch.at">https://www.kaerntnermilch.at</a>
5248	100	Gold	from the cave	IP Kovtun Elvira Nafisovna	Russia	<a href="http://www.cheese-beer.ru">http://www.cheese-beer.ru</a>
5248	102	Bronze	Hard cheese with few pea-sized holes, made from silage-free raw milk	Obersteirische Molkerei eGen	Austria	<a href="https://www.oml.at">https://www.oml.at</a>
5248	103	Super Gold	Fresh raw milk, affinied with red wine lees, aromatic odor, spicy taste	Obersteirische Molkerei eGen	Austria	<a href="https://www.oml.at">https://www.oml.at</a>
5248	104	Silver	Made from fresh raw milk, short structure and spicy-piquant taste	Obersteirische Molkerei eGen	Austria	<a href="https://www.oml.at">https://www.oml.at</a>
5248	109	Gold	Orange-brown bark, smear ripened; yellow, closed, pea-sized holes	Gebr. Baldauf GmbH & Co. KG	Germany	<a href="https://www.baldauf-kaese.de/">https://www.baldauf-kaese.de/</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5248	110	Gold	Brown bark, smear ripened; yellow, closed, pea-sized holes possible;	Gebr. Baldauf GmbH & Co. KG	Germany	<a href="https://www.baldauf-kaese.de/">https://www.baldauf-kaese.de/</a>
5248	111	Silver	Full and hazelnut flavour	Lácteos Martinez, S.L.U.	Spain	<a href="https://www.loscameros.es">https://www.loscameros.es</a>
5248	112	Silver	Mimolette-style cheese, matured for 10 months, pasteurised cow's milk,	Flandrien nv	Belgium	<a href="http://www.flandrienkaas.be">http://www.flandrienkaas.be</a>
5248	113	Gold	Gouda type, extra matured, aromatic flacvor, sweet tint	Zijerveld	Netherlands	<a href="https://www.zijerveldfood.nl/">https://www.zijerveldfood.nl/</a>
5248	114	Gold	45+ cows milk, aromatic flavor, sweet taste, cilindrical 10 kg	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5248	116	Silver	Hard-cooked cheese, pasteurized cow's milk, grazing milk.	Galmesano SL	Spain	<a href="http://www.galmesano.es">http://www.galmesano.es</a>
5248	119	Silver	Pasteurized cow's milk - aged minimum 24 months	LES FROMAGES DU MOULIN	France	<a href="http://www.rodolphelemeunier.fr">http://www.rodolphelemeunier.fr</a>
5248	122	Super Gold	200 days of maturation made with raw milk from the cows	Son Vives, SRM	Spain	
5248	123	Bronze	Premium Italian Type Cheese, unique, full, sweet	De Graafstroom	Netherlands	<a href="http://www.degraafstroom.com">http://www.degraafstroom.com</a>
5248	124	Gold	100% cows milk cheese affinaded in olive skins	Sirana Gligora d.o.o.	Croatia	<a href="https://gligora.com/">https://gligora.com/</a>
5248	126	Gold	Aged:180 days, brown rind, pale yellow, solid body, no holes;	Mila LATTE MONTAGNA ALTO ADIGE Soc. Agr. Coop.	Italy	<a href="https://www.mila.it">https://www.mila.it</a>
5248	127	Silver	Rind tending to yellow. Crust not edible. White to-yellow paste,	Belometti srl	Italy	<a href="http://www.belometti.it">http://www.belometti.it</a>
5248	128	Gold	Hard cheese only made from milk from June to October,	NPO Cheese Professional Association	Japan	<a href="https://www.cheese-professional.com">https://www.cheese-professional.com</a>
5248	132	Silver	american asiago made without lipase	Arthur Schuman Inc / Schuman Cheese	USA	<a href="http://www.schumancheese.com">http://www.schumancheese.com</a>
5248	136	Silver	Cow's milk, pasteurised	Emmi Schweiz AG	Switzerland	
5248	138	Bronze	Aged for 7 months,	The Istra Cheese Dairy of Oleg Sirota (IE Sirota)	Russia	<a href="http://parmezan.ru/">http://parmezan.ru/</a>
5248	139	Bronze	Hard cheese from cow's milk, aged for 7months,	The Istra Cheese Dairy of Oleg Sirota (IE Sirota)	Russia	<a href="http://parmezan.ru/">http://parmezan.ru/</a>
5248	144	Super Gold	Hard Cheese matured 12 month f	Walo von Mühlennen LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5248	145	Bronze	Hard Cheese matured 12 month with red wine	Walo von Mühlennen LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5248	146	Gold	Hard Cheese matured 12 month from St. Gallen	Walo von Mühlennen LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5249	1	Bronze	Montasio more than 18 months matured	PEZZETTA SRL	Italy	<a href="https://www.pezzetta.it">https://www.pezzetta.it</a>
5249	2	Gold	extra hard semi-skimmed milk cheese 33 month aged	Caseificio Pennar Asiago SCA	Italy	<a href="https://www.caseificiopennar.it">https://www.caseificiopennar.it</a>
5249	3	Bronze	Long maturation.Lactose free.	pozzali lodigrana srl	Italy	<a href="https://www.bellalodi.it">https://www.bellalodi.it</a>

\*in which the company that entered the cheese is based.





Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5249	4	Silver	Raw milk Cow Milk, minimum of 18 months aged,	Valley Ford Cheese & Creamery	USA	<a href="https://www.valleyfordcheese.com">https://www.valleyfordcheese.com</a>
5249	6	Gold	From whole pasturized ewes' milk, not pressed, long ripening	Agrolaguna d.d.	Croatia	<a href="https://www.agrolaguna.hr">https://www.agrolaguna.hr</a>
5249	9	Bronze	Hard Cheese from Cow's Milk, Nature Rind, 12 Months matured,	Heiderbeck GmbH	Germany	<a href="http://www.heiderbeck.com">http://www.heiderbeck.com</a>
5249	10	Bronze	Hard Cheese from raw cow's milk, crystal structure, min. 15 months age	Heiderbeck GmbH	Germany	<a href="http://www.heiderbeck.com">http://www.heiderbeck.com</a>
5249	13	Bronze	Hay milk, aged 15months , rind washed with water+salt, charcoal coating	Käserei Plangger GmbH	Austria	<a href="https://www.kaeserei.at/">https://www.kaeserei.at/</a>
5249	17	Super Gold	Fruity and nutty with hints of lightly roasted caramel pure aromatic, very spicy taste with a slight touch of mountain.	Sartori Company	USA	<a href="https://www.sartoricheese.com">https://www.sartoricheese.com</a>
5249	20	Gold	Mimolette-style cheese, aged 18 months, pasteurised cow's milk	Flandrien nv	Belgium	<a href="http://www.flandrienkaas.be">http://www.flandrienkaas.be</a>
5249	24	Bronze	Hard-cooked cheese, pasteurized cow's milk, grazing milk.	Galmesano SL	Spain	<a href="http://www.galmesano.es">http://www.galmesano.es</a>
5249	30	Bronze	raw-milk, farmhouse-cheese, organic, own cows, natural rind	Rohmilchkaeserei Backensholz GmbH und Co KG	Germany	<a href="http://www.backensholz.de">http://www.backensholz.de</a>
5249	32	Bronze	Cow's milk, unpasteurised	Emmi Schweiz AG	Switzerland	
5249	33	Silver	Cow's milk, unpasteurised	Emmi Schweiz AG	Switzerland	
5250	1	Bronze	Cold-smoked, semi-firm cheese over apples and walnut wood	Beehive Cheese Company, LLC	USA	<a href="https://www.beehivecheese.com">https://www.beehivecheese.com</a>
5250	4	Super Gold	Smoked cheddar	Ashley Chase Estate	UK	<a href="https://www.fordfarm.com/">https://www.fordfarm.com/</a>
5251	2	Bronze	Cold-smoked with natural wood.	Fromagerie Bergeron	Canada	<a href="https://fromagesbergeron.com/en/">https://fromagesbergeron.com/en/</a>
5251	3	Bronze	Semi hard smoked cheese, pasteurised cow's milk, moldy natural bark.	Quesería El Pendo	Spain	
5251	4	Silver	wood smoked Semi hard cheese of cows milk	Prestholt Geitost	Norway	<a href="http://www.ostebygda.no">http://www.ostebygda.no</a>
5251	10	Bronze	Semi hard cheese smoked with birch wood. 45 days of maturation.	Queserías del eume S.L.	Spain	<a href="http://www.queseriasdeleume.com">http://www.queseriasdeleume.com</a>
5251	17	Bronze	Cows' milk, lightly smoked and matured for 3 months.	Lyburn Farmhouse Cheesemakers	UK	<a href="https://www.lyburnfarm.co.uk">https://www.lyburnfarm.co.uk</a>
5252	4	Bronze	smoked hard chesee (cow)	Queixeria Don Crisanto SAT	Spain	<a href="http://www.queixeriacrisantosat.com/">http://www.queixeriacrisantosat.com/</a>
5301	2	Bronze	Pasteurised cow milk, 20% fdm	Gmundner Molkerei eGen	Austria	<a href="https://www.gmundner-milch.at">https://www.gmundner-milch.at</a>
5302	8	Bronze	Soft spreadable white paste with delicate taste	Arrigoni Battista Spa	Italy	<a href="https://www.arrigoniformaggi.it">https://www.arrigoniformaggi.it</a>
5302	12	Silver	Traditional plain cream cheese, no gums or stabilizers	Sierra Nevada Cheese Company	USA	<a href="https://sierranevadacheese.com/">https://sierranevadacheese.com/</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5302	15	Silver	Fresh soft cows milk cheese, enzymatic curd, no added salt	Villa villera	Spain	<a href="https://www.villavillera.es">https://www.villavillera.es</a>
5302	16	Silver	Fresh soft cheese from cows milk, enzymatic curd. No preservatives.	Villa villera	Spain	<a href="https://www.villavillera.es">https://www.villavillera.es</a>
5302	17	Silver	Fresh cows' milk pressed and with salt. no preservatives.	Villa villera	Spain	<a href="https://www.villavillera.es">https://www.villavillera.es</a>
5302	18	Bronze	Caciotta with soft / buttery paste and yellow crust 15 days aging	Caseificio Sociale Fior di Latte - Conva	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5302	20	Silver	A mix of Parmigiano Reggiano, butter, flour, milk. Spreadable	Caseificio di Marola - Conva	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5302	32	Bronze	Short maturation, soft, moist and slightly acidic paste.	Caseificio Comellini Roberto SpA	Italy	<a href="https://www.caseificiocomellini.com">https://www.caseificiocomellini.com</a>
5302	34	Silver	mild-fine, mildly tartish cream cheese, 60% FDM	SalzburgMilch GmbH	Austria	<a href="http://www.milch.com">http://www.milch.com</a>
5303	1	Bronze	Whole milk ricotta	Lactalis American Group	USA	<a href="http://lactalisamericangroup.com/">http://lactalisamericangroup.com/</a>
5303	2	Bronze	Whole milk ricotta	Lactalis American Group	USA	<a href="http://lactalisamericangroup.com/">http://lactalisamericangroup.com/</a>
5303	4	Silver	Fresh dairy product made from cow milk whey.	Delizia S.p.A.	Italy	<a href="https://www.deliziaspa.com">https://www.deliziaspa.com</a>
5303	5	Gold	Fresh dairy product made from cow milk whey.	Delizia S.p.A.	Italy	<a href="https://www.deliziaspa.com">https://www.deliziaspa.com</a>
5303	8	Bronze	Requesón de leche de vaca.	Villa villera	Spain	<a href="https://www.villavillera.es">https://www.villavillera.es</a>
5303	9	Silver	Ricotta de leche de vacas	Villa villera	Spain	<a href="https://www.villavillera.es">https://www.villavillera.es</a>
5303	10	Silver	Ricotta: Soft paste, white color, sweet & delicate flavor	Caseificio Sociale Fior di Latte - Conva	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5303	11	Silver		Caseificio di Marola - Conva	Italy	<a href="https://www.conva.it">https://www.conva.it</a>
5303	16	Gold	Italian curd cheese	Traditional Cheese Co	Ireland	<a href="https://www.traditionalcheese.ie">https://www.traditionalcheese.ie</a>
5303	18	Bronze	Hand-dipped Ricotta made of whey from whole cow's milk	Caputo Cheese	USA	<a href="https://www.caputocheese.com">https://www.caputocheese.com</a>
5304	5	Bronze	Mascarpone full fat soft cheese.	Castelli UK	UK	<a href="http://www.castelli-uk.com/">http://www.castelli-uk.com/</a>
5304	7	Gold		Latteria Soligo	Italy	<a href="https://www.latteriasoligo.it">https://www.latteriasoligo.it</a>
5304	10	Silver		Traditional Cheese Co	Ireland	<a href="https://www.traditionalcheese.ie">https://www.traditionalcheese.ie</a>
5304	13	Silver		Arthur Schuman Inc / Schuman Cheese	USA	<a href="http://www.schumancheese.com">http://www.schumancheese.com</a>
5305	1	Gold	Queso fresco de leche cruda y entera de vaca de coagulación láctica	Madera López Ernesto 000673138S,SL	Spain	<a href="https://www.reysilo.es">https://www.reysilo.es</a>
5305	2	Gold	Smooth soft white curd, with acidity and balanced flavour.	Barambah Organics Dairy	Australia	<a href="https://www.barambahorganics.com.au">https://www.barambahorganics.com.au</a>
5305	3	Bronze	A very creamy quark.	Baliehof Kaas en Zuivel Jabbeke	Belgium	<a href="http://www.baliehof.be">http://www.baliehof.be</a>
5305	4	Gold	Pasteurized cow`s fresh cheese, slightly acidified and low fat content	Queijos Cruzilia	Brazil	<a href="https://www.cruzilia.com.br">https://www.cruzilia.com.br</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5306	1	Bronze	Fresh Stretched-curd cheese	Nuova Distribuzione srl	Italy	
5306	11	Silver	Fresh pasta filata cheese made from pasteurized alpine cow-milk	Brimi	Italy	<a href="http://www.brimi.it">http://www.brimi.it</a>
5306	15	Bronze		Latteria Soligo	Italy	<a href="https://www.latteriasoligo.it">https://www.latteriasoligo.it</a>
5306	21	Silver	Mozzarella sachet filled with stracciatella with lemon peel	Caseificio Palazzo Spa	Italy	<a href="https://caseificiopalazzo.com">https://caseificiopalazzo.com</a>
5306	27	Bronze	hand-tied knots of fresh Mozzarella	Caputo Cheese	USA	<a href="https://www.caputocheese.com">https://www.caputocheese.com</a>
5306	29	Silver	Burrata. A purse of hand-crafted Mozzarella filled with Stracciatella,	Caputo Cheese	USA	<a href="https://www.caputocheese.com">https://www.caputocheese.com</a>
5307	6	Bronze	WHOLE MILK LOW MOISTURE MOZZARELLA	Lactalis American Group	USA	<a href="http://lactalisamericangroup.com/">http://lactalisamericangroup.com/</a>
5307	10	Bronze	Fresh Stretched-curd cheese	Delizia S.p.A.	Italy	<a href="https://www.deliziaspa.com">https://www.deliziaspa.com</a>
5307	13	Bronze	Fresh Stretched-curd cheese	Delizia S.p.A.	Italy	<a href="https://www.deliziaspa.com">https://www.deliziaspa.com</a>
5307	17	Silver	Fresh soft spun paste family farm raw milk cheese	Azienda Agricola e Zootecnica Posticchia Sabelli	Italy	<a href="https://www.posticchiasabelli.com">https://www.posticchiasabelli.com</a>
5307	18	Bronze	Fresh soft spun paste family farm raw milk cheese	Azienda Agricola e Zootecnica Posticchia Sabelli	Italy	<a href="https://www.posticchiasabelli.com">https://www.posticchiasabelli.com</a>
5308	3	Bronze	full fat raw milk brie carrying PDO status	Traditional Cheese Co	Ireland	<a href="https://www.traditionalcheese.ie">https://www.traditionalcheese.ie</a>
5309	7	Silver	3KG Triple Creme Brie	Old Europe Cheese	USA	<a href="https://www.oldeuropecheese.com">https://www.oldeuropecheese.com</a>
5309	8	Bronze	3KG Double Creme Brie	Old Europe Cheese	USA	<a href="https://www.oldeuropecheese.com">https://www.oldeuropecheese.com</a>
5309	10	Super Gold	Soft-ripened cow cheese with a bloomy white rind.	FireFly Farms	USA	<a href="https://www.fireflyfarms.com">https://www.fireflyfarms.com</a>
5309	19	Silver	Cow's milk brie with added green pepper	TINE SA	Norway	<a href="https://www.tine.no/">https://www.tine.no/</a>
5309	22	Bronze	A double brie oozing with mild creamy flavour	Coolamon Cheese Company	Australia	<a href="https://www.coolamoncheese.com.au/">https://www.coolamoncheese.com.au/</a>
5310	1	Bronze	Creamy and butter	Societe Coopérative Agricole de L'isle-aux-grues	Canada	<a href="https://www.fromagesileauxgrues.com">https://www.fromagesileauxgrues.com</a>
5311	8	Silver	Cow's milk, made in Normandie, pasteurised, Camembert	Savencia Fromage & Dairy Ltd UK	UK	<a href="https://www.thecheeselover.co.uk">https://www.thecheeselover.co.uk</a>
5311	14	Bronze	Made from pasteurized, grass-fed cows' milk	Cricket Creek Farm	USA	<a href="http://cricketcreekfarm.com">http://cricketcreekfarm.com</a>
5311	19	Bronze	Camembert-style cheese with Kimazasa powder (type of bamboo)	NPO Cheese Professional Association	Japan	<a href="https://www.cheese-professional.com">https://www.cheese-professional.com</a>
5312	5	Gold	Raw milk from lactic coagulation aged in underground cellar	Madera López Ernesto 000673138S,SL	Spain	<a href="https://www.reysilo.es">https://www.reysilo.es</a>
5312	8	Silver	Soft mould ripened cows milk cheese wrapped in a spruce bark band.	Hampshire Cheese Company	UK	<a href="https://www.hampshirecheeses.co.uk">https://www.hampshirecheeses.co.uk</a>
5312	9	Bronze	A soft cheese ripens within the soft rind.	Butlers Farmhouse Cheeses Ltd.	UK	<a href="https://www.butlerscheeses.co.uk">https://www.butlerscheeses.co.uk</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5312	10	Gold	Pasteurized cow milk brie style bloomy rind soft cheese	Cellars at Jasper Hill	USA	<a href="https://www.jasperhillfarm.com">https://www.jasperhillfarm.com</a>
5312	15	Bronze	Raw cow's milk, from 100% grass fed cows, mold ripened cheese	Jacobs and Brichford Farmstead Cheese	USA	<a href="https://www.jandbcheese.com">https://www.jandbcheese.com</a>
5312	18	Silver	An organic, triple cream, mould-ripened soft cheese	Nettlebed Creamery	UK	<a href="https://www.nettlebedcreamery.com">https://www.nettlebedcreamery.com</a>
5312	19	Silver	White mould ripened from pasteurized organic hay milk	Käserei Plangger GmbH	Austria	<a href="https://www.kaeserei.at/">https://www.kaeserei.at/</a>
5312	20	Bronze	Pastuerized Soft-Ripened Ash Rubbed Cheese	MouCo Cheese Company	USA	<a href="https://www.mouco.com">https://www.mouco.com</a>
5312	22	Gold	Goat's milk, pasteurised, soft rippened	Savencia Fromage & Dairy Ltd UK	UK	<a href="https://www.thecheeselover.co.uk">https://www.thecheeselover.co.uk</a>
5312	23	Bronze	Soft ripened double cream grass-fed cow's milk cheese	Sweet Grass Dairy	USA	<a href="https://www.sweetgrassdairy.com">https://www.sweetgrassdairy.com</a>
5312	32	Bronze	Cheese with white mold Mature	Savencia Cheese USA	USA	<a href="https://www.savenciacheeseusa.com">https://www.savenciacheeseusa.com</a>
5312	34	Silver	full fat mould ripened soft cheese carrying PDO status	Traditional Cheese Co	Ireland	<a href="https://www.traditionalcheese.ie">https://www.traditionalcheese.ie</a>
5312	39	Silver	Bloomy rind, aged about 7 weeks from pasteurized milk, triple cream	Tulip Tree Creamery LLC	USA	<a href="https://www.tuliptreecreamery.com">https://www.tuliptreecreamery.com</a>
5312	42	Bronze	soft, bloomy rind cheese	von Trapp Farmstead	USA	<a href="http://www.vontrappfarmstead.com">http://www.vontrappfarmstead.com</a>
5312	45	Bronze	Mould ripened soft cheese cream, mushroom, and earthy notes.	My Artisano Cheese & Yogurt	USA	<a href="http://www.myartisano.com">http://www.myartisano.com</a>
5313	2	Silver	pasteurized organic cows milk, with organic double cream	Haystack Mountain Goat Dairy	USA	<a href="http://www.haystackmountaincheese.com">http://www.haystackmountaincheese.com</a>
5314	2	Bronze	Taleggio d.o.p a pasta cruda stagionato 60 giorni in grotta	carozzi formaggi srl	Italy	<a href="https://www.carozzi.com">https://www.carozzi.com</a>
5314	7	Bronze	Fry centre and creamy under rind. Strong, slightly savoury.	CASEARIA ARNOLDI VALTALEGGIO SRL	Italy	<a href="https://www.arnoldivaltaleggio.com">https://www.arnoldivaltaleggio.com</a>
5314	8	Silver	Taleggio PDO cheese made with pasteurised milk.	Castelli UK	UK	<a href="http://www.castelli-uk.com/">http://www.castelli-uk.com/</a>
5314	9	Super Gold	Aged soft paste cheese-washed rind:Taleggio D.O.P.	EMILIO MAURI SPA	Italy	<a href="https://www.mauri.it">https://www.mauri.it</a>
5314	10	Silver	It is a D.O.P. cheese made from whole cow's milk.	MAZZOLENI FORMAGGI	Italy	<a href="https://www.mazzoleniformaggi.it">https://www.mazzoleniformaggi.it</a>
5314	12	Bronze	Raw Cheese, creamy under the rind, crumbly in the centre.	Arrigoni Sergio Formaggi s.r.l.	Italy	<a href="http://www.sergioarrigoni.it">http://www.sergioarrigoni.it</a>
5314	13	Bronze	A PDO semi-soft, washed- rind with strong aroma with a mild fruity flavour.	Musgrave Retail Partners Ireland	Ireland	<a href="http://supervalu.ie/">http://supervalu.ie/</a>
5315	4	Bronze	Rind washed Soft, Cow's Milk Cheese	Charles Martell & Son Ltd	UK	<a href="https://www.charlesmartell.com">https://www.charlesmartell.com</a>
5315	7	Silver	Soft cheese 50+ with mixed rind.	Kaasboerderij 't Groendal	Belgium	<a href="https://www.tgroendal.be">https://www.tgroendal.be</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5315	12	Bronze	Soft raw milk soft cheese with warm milk and washed rind	CASARRIGONI SRL	Italy	<a href="https://www.casarrigoni.it">https://www.casarrigoni.it</a>
5315	15	Gold	Orange rind washed with Marc de Bourgogne.	Laiteries H. Triballat	France	<a href="http://www.rians.com">http://www.rians.com</a>
5315	16	Super Gold	Orange rind washed with Marc de Bourgogne.	Laiteries H. Triballat	France	<a href="http://www.rians.com">http://www.rians.com</a>
5315	17	Gold	Successive washes gives its orange colour and intense aroma	Laiteries H. Triballat	France	<a href="http://www.rians.com">http://www.rians.com</a>
5315	18	Silver	Langres PDO, subtle taste with distinguishing flavour	Laiteries H. Triballat	France	<a href="http://www.rians.com">http://www.rians.com</a>
5315	19	Bronze	Golden rind with creamy centre made from cow's milk	Laiteries H. Triballat	France	<a href="http://www.rians.com">http://www.rians.com</a>
5315	22	Silver	Semi Soft Washed Rind, cow's milk washed with Apple cider.	Wegmans Food Markets	USA	<a href="https://www.wegmans.com">https://www.wegmans.com</a>
5315	23	Bronze	Cow's milk and washed with Sake.B linens turns redish/pinkish.	Wegmans Food Markets	USA	<a href="https://www.wegmans.com">https://www.wegmans.com</a>
5315	24	Silver	Pasteurized cow milk washed rind soft cheese	Cellars at Jasper Hill	USA	<a href="https://www.jasperhillfarm.com">https://www.jasperhillfarm.com</a>
5315	25	Silver	Organic pasteurized cow milk washed rind tomme	Cellars at Jasper Hill	USA	<a href="https://www.jasperhillfarm.com">https://www.jasperhillfarm.com</a>
5315	27	Gold	Soft washed cheese made with raw cow milk, orange rind	Atelier Bisqato S.L.	Spain	<a href="https://www.bisqato.com">https://www.bisqato.com</a>
5315	28	Silver	Raw cow's milk from 100% grass fed cows, washed rind cheese	Jacobs and Brichford Farmstead Cheese	USA	<a href="https://www.jandbcheese.com">https://www.jandbcheese.com</a>
5315	30	Gold	Thin and pink rind, uniform and soft paste melts on the palate.	Arrigoni Battista Spa	Italy	<a href="https://www.arrigoniformaggi.it">https://www.arrigoniformaggi.it</a>
5315	35	Silver	A square, washed-rind semi-soft cheese with brothy and bacony notes	Nettlebed Creamery	UK	<a href="https://www.nettlebedcreamery.com">https://www.nettlebedcreamery.com</a>
5315	36	Bronze	Pastuerized Soft Ripened Wash Rind Cheese	MouCo Cheese Company	USA	<a href="https://www.mouco.com">https://www.mouco.com</a>
5315	37	Silver	Lactic with buttery and mushroom flavour. After taste of nuts	Gubbeen Farmhouse Products Ltd	Ireland	<a href="http://www.gubbeen.com/">http://www.gubbeen.com/</a>
5315	44	Gold	Smear Ripened, soft textured cheese. Brothy aromas and taste.	Coal River Farm	Australia	<a href="https://www.coalriverfarm.com.au">https://www.coalriverfarm.com.au</a>
5315	46	Silver	A raw milk, washed-rind cheese aged at least sixty days	Meadow Creek Dairy	USA	<a href="http://www.meadowcreekdairy.com">http://www.meadowcreekdairy.com</a>
5315	48	Bronze	A farmstead, raw milk cheese washed in brine. Aged for 2-3 months.	Cricket Creek Farm	USA	<a href="http://cricketcreekfarm.com">http://cricketcreekfarm.com</a>
5315	51	Bronze	Semi-soft, cow's milk. Rind is washed in Single Malt Whisky	Strathearn Cheese Co.	UK	<a href="https://www.strathearncheese.co.uk">https://www.strathearncheese.co.uk</a>
5315	54	Gold	full fat cows milk pasteurised washed rind cheese	Traditional Cheese Co	Ireland	<a href="https://www.traditionalcheese.ie">https://www.traditionalcheese.ie</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5315	55	Super Gold	full fat cows milk washed rind cheese carrying PDO status	Traditional Cheese Co	Ireland	<a href="https://www.traditionalcheese.ie">https://www.traditionalcheese.ie</a>
5315	56	Gold	Creamy under the rind, crumbly in the centre.	Arrigoni Sergio Formaggi s.r.l.	Italy	<a href="http://www.sergioarrigoni.it">http://www.sergioarrigoni.it</a>
5315	57	Bronze	Rind washed soft cheese from pasteurised milk	De Famille Dairy	Russia	<a href="http://www.de-famille.ru/">http://www.de-famille.ru/</a>
5315	58	Bronze	Rind washed soft cheese from pasteurised milk	De Famille Dairy	Russia	<a href="http://www.de-famille.ru/">http://www.de-famille.ru/</a>
5315	62	Bronze	Firm outer skin covered with natural B Linens, white mold & blue mold.	NPO Cheese Professional Association	Japan	<a href="https://www.cheese-professional.com">https://www.cheese-professional.com</a>
5315	65	Silver	Cow's milk, surface covered with B linens. The texture is smooth	TINE SA	Norway	<a href="https://www.tine.no/">https://www.tine.no/</a>
5315	69	Gold	Semi-Hard Cheese matured 8 month with red wine	Walo von Mühlernen LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5315	70	Gold	Semi-Hard Cheese matured 8 month	Walo von Mühlernen LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5315	71	Gold	Semi-Hard Cheese matured 6 month	Walo von Mühlernen LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5315	72	Super Gold	Hard Cheese matured 12 month	Walo von Mühlernen LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5316	5	Silver	Monterey Jack, red, green jalapeño peppers, cold smoked applewood	Carr Valley Cheese Co., Inc.	USA	<a href="http://www.carrvalleycheese.com">http://www.carrvalleycheese.com</a>
5316	8	Silver	Smoked Jack cheese semi soft cheese with smoky flavor	Sierra Nevada Cheese Company	USA	<a href="https://sierranevadacheese.com/">https://sierranevadacheese.com/</a>
5317	2	Bronze	Pasteurised cows milk covered in a fine penicillin candidum rind.	Whitestone Cheese Co	New Zealand	<a href="https://www.whitestonecheese.com">https://www.whitestonecheese.com</a>
5317	8	Bronze	Washed rind cheese aged about 6 months with crumbly paste	CASARRIGONI SRL	Italy	<a href="https://www.casarrigoni.it">https://www.casarrigoni.it</a>
5317	9	Bronze	Small rinded wheel with velvety texture.Cellar aged	Emmi Roth	USA	<a href="http://www.rothcheese.com/">http://www.rothcheese.com/</a>
5317	10	Silver	Raw cow's milk, hand made	quesos LAZANA	Spain	<a href="https://www.quesoslazana.com">https://www.quesoslazana.com</a>
5317	22	Bronze	aromatic cheese whit dry textured.	CASEARIA ARNOLDI VALTALEGGIO SRL	Italy	<a href="https://www.arnoldivaltaleggio.com">https://www.arnoldivaltaleggio.com</a>
5317	28	Bronze	Branded on fire, has a semi cooked texture and an aromatic flavour.	caseificio f.lli Paleni snc	Italy	<a href="https://www.caseificiopalenigromo.it">https://www.caseificiopalenigromo.it</a>
5317	30	Silver	cows milk mexican adobera	Grupo Industrial y Comercial Navarro SA de CV	Mexico	<a href="https://www.quesosnavarro.com">https://www.quesosnavarro.com</a>
5317	38	Silver	Semi-mature cheese of 120 days made with raw cows' milk	Son Vives, SRM	Spain	
5317	39	Gold	Light skin and a soft heart. Smell of fresh butter e light sour taste.	Caseificio Comellini Roberto SpA	Italy	<a href="https://www.caseificiocomellini.com">https://www.caseificiocomellini.com</a>
5317	40	Bronze	Semi Hard cow wrapped in vine	Woodside Cheese Wrights	Australia	<a href="https://www.woodsidecheese.com.au">https://www.woodsidecheese.com.au</a>
5317	42	Bronze	Very mild and bright, fresh cream flavor, lightly salted.	V&V Supremo Foods, Inc.	USA	<a href="https://www.vvsupremo.com">https://www.vvsupremo.com</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5317	43	Bronze	Raw Milch, traditional Cheese from Valle Brembana, Bergamo	Arrigoni Sergio Formaggi s.r.l.	Italy	<a href="http://www.sergioarrigoni.it">http://www.sergioarrigoni.it</a>
5317	50	Bronze	Dried & aged for 2 months wrapped in charcoal wild rice	NPO Cheese Professional Association	Japan	<a href="https://www.cheese-professional.com">https://www.cheese-professional.com</a>
5317	52	Bronze	Raw-milk, organic, artisan, own cows, natural rind, robust and spicy	Rohmilchkaeserei Backenscholz GmbH und Co KG	Germany	<a href="http://www.backenscholz.de">http://www.backenscholz.de</a>
5317	55	Bronze	Fresh cheese - pasta filata bag and inside a heart of straciatella	Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5317	56	Silver	Soft texture made by combination of the milk and artisan beer	Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5317	60	Silver	Mild flavor with a springy texture	TMK Creamery	USA	<a href="https://www.Tmkcreamery.com">https://www.Tmkcreamery.com</a>
5318	1	Bronze	TABLE SOFT CHEESE	CASEIFICIO CASTELLAN URBANO SAS	Italy	<a href="https://www.caseificiocastellan.it">https://www.caseificiocastellan.it</a>
5318	2	Bronze	Soft cheese, pasteurized milk, minimum aging 8 days.	Queixería Barral SLU	Spain	<a href="http://queixosbarral.com/es/">http://queixosbarral.com/es/</a>
5318	9	Silver	pasteurized cow milk bloomy rind soft cheese washed in cider lees	Cellars at Jasper Hill	USA	<a href="https://www.jasperhillfarm.com">https://www.jasperhillfarm.com</a>
5318	20	Bronze	Pasteurized milk, minimum maturity 6 days	Queixería Barral SLU	Spain	<a href="http://queixosbarral.com/es/">http://queixosbarral.com/es/</a>
5318	23	Silver	Fresh taste with notes of nutmeg, Crème Fraîche or yoghurt.	Lustenberger & Dürst SA	Switzerland	<a href="https://www.le-superbe.com">https://www.le-superbe.com</a>
5318	26	Super Gold	WITH COW'S MILK. IT IS A SOFT AND CREAMY CHEESE	QUESERIAS SARRIANAS, S.L.	Spain	<a href="https://www.queseriassarrianas.com">https://www.queseriassarrianas.com</a>
5318	27	Bronze	Raw milk, fat and creamy texture. Intense flavour in the aged product.	caseificio f.lli Paleni snc	Italy	<a href="https://www.caseificiopalenigromo.it">https://www.caseificiopalenigromo.it</a>
5318	42	Bronze	Soft cheese, pasteurized cow's milk, minimum maturation 20 days.	Queixeria Don Crisanto SAT	Spain	<a href="http://www.queixeriacrisantosat.com/">http://www.queixeriacrisantosat.com/</a>
5318	47	Bronze	Brown whey cheesemade by boiling down in copper pot.	NPO Cheese Professional Association	Japan	<a href="https://www.cheese-professional.com">https://www.cheese-professional.com</a>
5318	51	Silver	raw-milk, organic, artisan production, good acidity, fatty-milky flavours	Rohmilchkaeserei Backenscholz GmbH und Co KG	Germany	<a href="http://www.backenscholz.de">http://www.backenscholz.de</a>
5318	52	Silver	Fresh Caciotta, young with fresh taste.	Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5405	1	Bronze		carozzi formaggi srl	Italy	<a href="https://www.carozzi.com">https://www.carozzi.com</a>
5405	3	Gold		IGOR SRL	Italy	<a href="https://www.igorgorgonzola.com">https://www.igorgorgonzola.com</a>
5405	4	Silver		IGOR SRL	Italy	<a href="https://www.igorgorgonzola.com">https://www.igorgorgonzola.com</a>
5405	6	Bronze		Eredi Angelo Baruffaldi srl	Italy	<a href="http://www.eredibaruffaldi.com">http://www.eredibaruffaldi.com</a>
5405	7	Bronze		CASTAGNA DISTRIBUZIONE ALIMENTARE SRL	Italy	<a href="https://www.castagnasrl.com">https://www.castagnasrl.com</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5405	9	Silver		CASEIFICIO DEFENDI LUIGI SRL	Italy	<a href="https://www.formaggidefendi.com/">https://www.formaggidefendi.com/</a>
5405	11	Bronze		Carr Valley Cheese Co., Inc.	USA	<a href="http://www.carrvalleycheese.com">http://www.carrvalleycheese.com</a>
5405	14	Bronze		EMILIO MAURI SPA	Italy	<a href="https://www.mauri.it">https://www.mauri.it</a>
5405	15	Gold		LATTERIA SOCIALE DI CAMERI SOC. COOP. AGR.	Italy	<a href="https://www.latteriadicameri.it">https://www.latteriadicameri.it</a>
5406	2	Bronze		carozzi formaggi srl	Italy	<a href="https://www.carozzi.com">https://www.carozzi.com</a>
5406	6	Silver		Eredi Angelo Baruffaldi srl	Italy	<a href="http://www.eredibaruffaldi.com">http://www.eredibaruffaldi.com</a>
5406	7	Silver		Arrigoni Battista Spa	Italy	<a href="https://www.arrigoniformaggi.it">https://www.arrigoniformaggi.it</a>
5406	10	Silver		Castelli UK	UK	<a href="http://www.castelli-uk.com/">http://www.castelli-uk.com/</a>
5406	12	Gold		LATTERIA SOCIALE DI CAMERI SOC. COOP. AGR.	Italy	<a href="https://www.latteriadicameri.it">https://www.latteriadicameri.it</a>
5406	13	Bronze		Traditional Cheese Co	Ireland	<a href="https://www.traditionalcheese.ie">https://www.traditionalcheese.ie</a>
5407	9	Silver	Double mould cheese, surface white mould & internal blue mould	Berglandmilch eGen	Austria	<a href="https://www.schaerdinger.at">https://www.schaerdinger.at</a>
5407	12	Gold	Raw cow milk natural rind blue cheese	Cellars at Jasper Hill	USA	<a href="https://www.jasperhillfarm.com">https://www.jasperhillfarm.com</a>
5407	16	Silver	Cow's milk blue aged four months and cold smoked with applewood.	Carr Valley Cheese Co., Inc.	USA	<a href="http://www.carrvalleycheese.com">http://www.carrvalleycheese.com</a>
5407	17	Silver	Farmhouse blue cheese	Cornish Cheese Co Ltd	UK	<a href="https://www.cornishcheese.co.uk">https://www.cornishcheese.co.uk</a>
5407	18	Gold	Cow's milk, pasteurised, Blue creamy cheese	Savencia Fromage & Dairy Ltd UK	UK	<a href="https://www.thecheeselover.co.uk">https://www.thecheeselover.co.uk</a>
5407	19	Gold	Cow milk blue cheese, aged 3 to 6 months	FireFly Farms	USA	<a href="https://www.fireflyfarms.com">https://www.fireflyfarms.com</a>
5407	21	Super Gold	Semi soft blue cheese with buttery texture, blue green veins	Two Hoots Cheese	UK	<a href="http://www.twohootscheese.co.uk">http://www.twohootscheese.co.uk</a>
5407	23	Bronze	Semi soft blue cheese with buttery texture, blue green veins	Two Hoots Cheese	UK	<a href="http://www.twohootscheese.co.uk">http://www.twohootscheese.co.uk</a>
5407	24	Bronze	Creamy blue cheese with a mellow, yet full flavour.	Wensleydale Creamery	UK	<a href="https://www.wensleydale.co.uk">https://www.wensleydale.co.uk</a>
5407	25	Silver	Pasteurised cows' milk spicy-strong blue , slightly crumbly	Ennstal Milch KG	Austria	<a href="https://ennstalmilch.at">https://ennstalmilch.at</a>
5407	27	Bronze	Organic tangy and piquant blue cheese, stored approximately 5 month.	Jürss Mejeri AB	Sweden	<a href="https://jurssmejeri.se">https://jurssmejeri.se</a>
5407	30	Bronze	Blue mold grown on the cheese with limited water. Long aging period	NPO Cheese Professional Association	Japan	<a href="https://www.cheese-professional.com">https://www.cheese-professional.com</a>
5407	31	Bronze	natural rind, blue veined cheese	von Trapp Farmstead	USA	<a href="http://www.vontrappfarmstead.com">http://www.vontrappfarmstead.com</a>
5407	32	Gold	raw-milk, natural-washed rind, roqueforti, sweetness, durable flavour	Rohmilchkaeserei Backenscholz GmbH und Co KG	Germany	<a href="http://www.backenscholz.de">http://www.backenscholz.de</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5408	5	Bronze	organic, cow's milk, pasteurized, Blue cheese	CROPP Cooperative/Organic Valley	USA	<a href="https://www.organicvalley.coop/">https://www.organicvalley.coop/</a>
5408	14	Gold	Roquefort style blue cheese made from cow's milk	Sweet Grass Dairy	USA	<a href="https://www.sweetgrassdairy.com">https://www.sweetgrassdairy.com</a>
5408	17	Gold	Handmade, semi solid, blue mould cheese	Gangstad Gårdsysteri	Norway	<a href="http://www.ysteri.no">http://www.ysteri.no</a>
5408	18	Bronze	Handmade, semi solid, blue mould cheese	Gangstad Gårdsysteri	Norway	<a href="http://www.ysteri.no">http://www.ysteri.no</a>
5408	24	Bronze	Aged minimum 3 months, a balanced handmade blue,	Cashel Farmhouse Cheesemakers	Ireland	<a href="https://www.cashelblue.com">https://www.cashelblue.com</a>
5408	26	Silver	Picturesque veining, creamy, piquant flavor, earthy and savory.	Saputo Cheese USA	USA	<a href="https://www.saputospecialty.com">https://www.saputospecialty.com</a>
5408	28	Gold	Creamy blue, streaks of blue-veining and a well- balanced blue flavour	Shepherds Purse Cheeses	UK	<a href="https://www.shepherdspurse.co.uk">https://www.shepherdspurse.co.uk</a>
5408	29	Gold	Golden-bodied creamy blue cheese, balanced blue flavours	Shepherds Purse Cheeses	UK	<a href="https://www.shepherdspurse.co.uk">https://www.shepherdspurse.co.uk</a>
5408	30	Silver	Creamy blue with streaks of blue-veining, matured min 12 weeks.	Shepherds Purse Cheeses	UK	<a href="https://www.shepherdspurse.co.uk">https://www.shepherdspurse.co.uk</a>
5408	31	Silver	Blue cheese with smooth texture. Mild taste, Aged for over 90 days	NPO Cheese Professional Association	Japan	<a href="https://www.cheese-professional.com">https://www.cheese-professional.com</a>
5408	32	Bronze	Aged for +2 months under 5 degrees temperature. Complex taste	NPO Cheese Professional Association	Japan	<a href="https://www.cheese-professional.com">https://www.cheese-professional.com</a>
5408	33	Silver	A veined cow's milk blue cheese, smooth and sliceable,	TINE SA	Norway	<a href="https://www.tine.no/">https://www.tine.no/</a>
5409	1	Bronze	Small blue refined in small tubs covered with pomace of sweet wine	PEZZETTA SRL	Italy	<a href="https://www.pezzetta.it">https://www.pezzetta.it</a>
5409	2	Bronze	Full fat soft mould ripened cheese. Ripened in a black wax mantle.	Elite Imports Ltd	UK	<a href="http://www.elite-imports-limited.co.uk/">http://www.elite-imports-limited.co.uk/</a>
5409	3	Silver	Blue cheese made fro Bio milk	GRAND fromage	Denmark	<a href="https://www.grand-fromage.dk">https://www.grand-fromage.dk</a>
5409	10	Silver	This blue cheese with hot chilli pepper	Arrigoni Battista Spa	Italy	<a href="https://www.arrigoniformaggi.it">https://www.arrigoniformaggi.it</a>
5409	11	Bronze	Soft blue cheese with a flavour intense but not spicy.	Arrigoni Battista Spa	Italy	<a href="https://www.arrigoniformaggi.it">https://www.arrigoniformaggi.it</a>
5409	12	Gold	Soft blue cheese, with a flavor strong.	Arrigoni Battista Spa	Italy	<a href="https://www.arrigoniformaggi.it">https://www.arrigoniformaggi.it</a>
5409	14	Silver	Blue Shropshire is a smooth, tangy, blue cheese with a natural coat.	Cropwell Bishop Creamery	UK	<a href="https://cropwellbishopstilton.co.uk">https://cropwellbishopstilton.co.uk</a>
5409	20	Bronze	Semi solid cheese. Blue mould inside, and white mould outside.	Gangstad Gårdsysteri	Norway	<a href="http://www.ysteri.no">http://www.ysteri.no</a>
5409	22	Bronze	Semi hard blue, matured for 2 months. Creamy texture. Fruity aroma.	Coal River Farm	Australia	<a href="https://www.coalriverfarm.com.au">https://www.coalriverfarm.com.au</a>
5409	24	Super Gold	Cows milk leaf wrapped blue	Rogue Creamery	USA	<a href="http://www.roguecreamery.com/store/">http://www.roguecreamery.com/store/</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5409	25	Bronze	Creamy blue with cream added made from pasteurised cow's milk.	Tingvollst AS	Norway	<a href="https://www.tingvollst.no">https://www.tingvollst.no</a>
5409	27	Gold	Aged 4 months, creamy blue	Cashel Farmhouse Cheesemakers	Ireland	<a href="https://www.cashelblue.com">https://www.cashelblue.com</a>
5501	5	Bronze	Pasturized Goat & Cow's milk aged for 11+ months in limestone caves.	The Farm at Doe Run	USA	<a href="https://www.instagram.com/thefarmatdoerun/">https://www.instagram.com/thefarmatdoerun/</a>
5501	8	Silver	Goat and sheep milk, matured 15 months	QUESOS ARTESANOS PAJARETE	Spain	<a href="https://www.quesospajarete.com/">https://www.quesospajarete.com/</a>
5501	9	Bronze	CURED CHEESE OF GOAT AND SHEEP WRAPPED IN PIG AND ROMERO	QUESOS ARTESANOS PAJARETE	Spain	<a href="https://www.quesospajarete.com/">https://www.quesospajarete.com/</a>
5501	12	Bronze	Hard cheese, pasturized ewes' and cows' milk	Agrolaguna d.d.	Croatia	<a href="https://www.agrolaguna.hr">https://www.agrolaguna.hr</a>
5501	16	Bronze	Queso elaborado con leche de vaca, cabra y oveja, curado	S.A.T. Queso Flor Valsequillo	Spain	<a href="http://www.quesosflorvalsequillo.com">http://www.quesosflorvalsequillo.com</a>
5501	26	Silver	Cheese is made from thermized whole goats (50%) and ewes (50%) milk, time of maturation approximately 13 months.	Kmetija Pustotnik d.o.o.	Slovenia	<a href="https://www.kmetijapustotnik.si">https://www.kmetijapustotnik.si</a>
5501	28	Bronze	Cow/sheep 4oz square soft ripened with Geotrichum/Penicillium rind.	Wegmans Food Markets	USA	<a href="https://www.wegmans.com">https://www.wegmans.com</a>
5501	31	Bronze	Iberico sheep and cow's milk cured cheese	Lactalis Forlasa SL	Spain	<a href="https://www.lactalis.es/">https://www.lactalis.es/</a>
5501	32	Gold	Iberico sheep and cow's milk aged cheese	Lactalis Forlasa SL	Spain	<a href="https://www.lactalis.es/">https://www.lactalis.es/</a>
5501	33	Bronze	IBERICO SEMI HARD CHEESE	Lactalis Forlasa SL	Spain	<a href="https://www.lactalis.es/">https://www.lactalis.es/</a>
5501	34	Bronze	IBERICO CURED CHEESE	Lactalis Forlasa SL	Spain	<a href="https://www.lactalis.es/">https://www.lactalis.es/</a>
5501	37	Silver	Cheese with special and rich flavor for the presence of three different types of milk (goat, sheep and cow). it's seasoned in ancient tufaceous cave	Busti Formaggi S.r.l.	Italy	<a href="https://www.caseificiobusti.it">https://www.caseificiobusti.it</a>
5501	40	Silver	Only a few, carefully selected wheels are aged over a very long period of time and then coated with malted barley and whisky.	Beppino Occelli Agrinatura srl	Italy	<a href="https://www.beppinooccelli.it">https://www.beppinooccelli.it</a>
5501	43	Bronze	QUESO DE VACA, CABRA Y OVEJA CON LECHE PASTEURIZADA	CABILDO DE GRAN CANARIA	Spain	<a href="http://www.grancanaria.com/">http://www.grancanaria.com/</a>
5501	45	Silver	QUESO DE VACA, CABRA Y OVEJA CON LECHE PASTEURIZADA	CABILDO DE GRAN CANARIA	Spain	<a href="http://www.grancanaria.com/">http://www.grancanaria.com/</a>
5501	52	Bronze	SEMICURED BLENDED CHEESE, AGEING 5 WEEKS	ILBESA	Spain	<a href="https://www.ilbesa.com">https://www.ilbesa.com</a>
5501	53	Silver	MADURED BLENDED CHEESE, AGEING 15 WEEKS	ILBESA	Spain	<a href="https://www.ilbesa.com">https://www.ilbesa.com</a>
5501	54	Silver	MADURED BLENDED CHEESE, AGEING 13 WEEKS	ILBESA	Spain	<a href="https://www.ilbesa.com">https://www.ilbesa.com</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5501	56	Bronze	Yellow Cheese produced from Greek pasteurized sheep and goat milk with creamy texture.	Doukidis I. & Sons Co	Greece	<a href="https://www.doukidis.com">https://www.doukidis.com</a>
5501	57	Silver	Greek PDO cheese from sheep's & goat's milk from native free ranging breeds, matured over 10 months, semi-hard	PROIKAS STAMATIS S.A.	Greece	<a href="http://www.proikas.gr/">http://www.proikas.gr/</a>
5501	59	Super Gold	A blend of sheep, goat and cow milk aged and cured in olive oil.	Carr Valley Cheese Co., Inc.	USA	<a href="http://www.carrvalleycheese.com">http://www.carrvalleycheese.com</a>
5501	61	Silver	A blend of sheep, goat and cow milk aged for intense and pleasing flavor.	Carr Valley Cheese Co., Inc.	USA	<a href="http://www.carrvalleycheese.com">http://www.carrvalleycheese.com</a>
5501	62	Silver	A blend of sheep, goat and cow milk aged for a minimum of two years. Complex flavor with nutty finish.	Carr Valley Cheese Co., Inc.	USA	<a href="http://www.carrvalleycheese.com">http://www.carrvalleycheese.com</a>
5501	64	Bronze	A blend of sheep, goat, and cow milk. Cold smoked with applewood.	Carr Valley Cheese Co., Inc.	USA	<a href="http://www.carrvalleycheese.com">http://www.carrvalleycheese.com</a>
5501	69	Bronze	Semi-cured cheese smoked with pasteurized milk from cow and goat.	Sociedad Cooperativa del Campo La Candelaria	Spain	
5501	71	Bronze	Hard cheese of pasteurized goat's and cow's milk with natural covered	Sociedad Cooperativa del Campo La Candelaria	Spain	
5501	72	Bronze	Good firmness, slightly piquant, powerful and intense, clean nuances of milky taste.	LACTEAS GARCIA BAQUERO S.A.	Spain	
5501	73	Silver	Sweet and dried fruit notes. Resurging creamy nuances with roasted and sweet caramel aromas.	LACTEAS GARCIA BAQUERO S.A.	Spain	
5501	79	Bronze	Cheese made with pasteurized mixed milk (goat, sheep, cow) minimum ripening 12 months. With Extra Virgin Olive Oil	SAT Luapel 7993	Spain	<a href="https://www.quesosdonapolonio.es">https://www.quesosdonapolonio.es</a>
5501	81	Gold	HARD CHEESE FROM SHEEP AND GOAT'S MILK	KONSTANTINOS STEIAKAKIS	Greece	<a href="https://tyrokomeiosteiakakis.gr">https://tyrokomeiosteiakakis.gr</a>
5501	82	Silver	HARD CHEESE FROM SHEEP AND GOAT'S MILK	KONSTANTINOS STEIAKAKIS	Greece	<a href="https://tyrokomeiosteiakakis.gr">https://tyrokomeiosteiakakis.gr</a>
5501	83	Bronze	This cheese is dense, fruity and earthy with a butterscotch sweetness. In addition it is traditionally cloth-bound and open-air aged.	Beecher's Handmade Cheese LLC	USA	<a href="https://www.beechershandmadecheese.com/">https://www.beechershandmadecheese.com/</a>
5501	88	Bronze	HARD PAYOYA GOATS' AND MERINA EWES' MILK CHEESE	QUESO PAYOYO,S.L	Spain	<a href="https://www.payoyo.com">https://www.payoyo.com</a>
5501	93	Bronze	CURED CHEESE	Lactalis Forlana SL	Spain	<a href="https://www.lactalis.es/">https://www.lactalis.es/</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5501	96	Gold	Cheese produced with mixed pasteurized milk (sheep's milk and goat's milk), pressed not cooked. The rind becomes coloured a bright, winey purple	Caseificio Sepertino Snc	Italy	<a href="https://www.caseificiosepertino.com">https://www.caseificiosepertino.com</a>
5501	100	Silver	QUESO IBERICO SEMICURADO	QUESOS CORCUERA, S.L.	Spain	<a href="http://www.corcuera.com">http://www.corcuera.com</a>
5501	101	Gold	Cheese mix made with raw sheep and cow milk. Minimum maturity of 180 days	AGROPECUARIA SALDAÑESA TECNIPEC SA	Spain	<a href="https://www.quesoslavega.com/">https://www.quesoslavega.com/</a>
5501	102	Gold	Queso de cabra y oveja curado de pasta prensada	QUESERIA EL GAZUL S.L.	Spain	<a href="https://www.queseriaelgazul.com">https://www.queseriaelgazul.com</a>
5501	103	Bronze	SMOOTH, BROTHY WITH TOASTED NOTES AND SLIGHT ACIDITY	GRUPO GANADEROS DE FUERTEVENTURA S.L.	Spain	<a href="https://www.maxorata.es/">https://www.maxorata.es/</a>
5501	104	Bronze	BUTTERY, SMOOTH, BROTHY WITH TOASTED NOTES. LONG LASTING FLAVOUR	GRUPO GANADEROS DE FUERTEVENTURA S.L.	Spain	<a href="https://www.maxorata.es/">https://www.maxorata.es/</a>
5501	105	Silver	BUTTERY, SMOOTH, BROTHY WITH TOASTED NOTES AND SLIGHT ACIDITY	GRUPO GANADEROS DE FUERTEVENTURA S.L.	Spain	<a href="https://www.maxorata.es/">https://www.maxorata.es/</a>
5501	107	Silver	Matured cheese, made with pasteurised cow's, sheep's and goat's milk. Natural ripening minimum of 6 months.	QUESERIAS DE ZAMORA S.A.	Spain	<a href="https://www.marcosconde.com">https://www.marcosconde.com</a>
5501	111	Bronze	Brightly hued veins traverse the body of this cheese, infusing it with a bold, earthy flavor. It has a silky smooth mouth feel and tangy finish	Rogue Creamery	USA	<a href="http://www.roguecreamery.com/store/">http://www.roguecreamery.com/store/</a>
5501	115	Gold	50% goat's milk and 50% cow's milk. Soft, moist, and creamy	Mozzarella Company	USA	<a href="https://www.mozzco.com">https://www.mozzco.com</a>
5501	120	Gold	Intense straw yellow in color. Roasted and toffee scents. Intense flavor, slightly sweet, acid and salty. Balanced toffee	QUESERIAS ENTREPINARES, S.A.U.	Spain	<a href="http://www.entrepinares.es">http://www.entrepinares.es</a>
5501	124	Bronze	Abadesa cheese is made following which mixes cow's, sheep's and goat's milk, with a powerful flavour.	QUESERIAS ENTREPINARES, S.A.U.	Spain	<a href="http://www.entrepinares.es">http://www.entrepinares.es</a>
5501	125	Silver	Cheese made which mixes cow's, sheep's and goat's milk with an intense and strong flavour.	QUESERIAS ENTREPINARES, S.A.U.	Spain	<a href="http://www.entrepinares.es">http://www.entrepinares.es</a>
5501	128	Gold	It's a soft cheese produced from sheep and goat milk. Goat milk doesn't exceed 30%. It is like greek feta and it is produced traditionally.	Tyrokomika Ganas	Greece	

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5501	130	Gold	Elaborated with cow's, sheep's and goat's milk, it has a fine tasty flavour,with a pleasant and delicate fragrance.	Lácteos Martinez, S.L.U.	Spain	<a href="https://www.loscameros.es">https://www.loscameros.es</a>
5501	131	Silver	Elaborated with cow's, sheep's and goat's milk, this cheese has a slightly strong and authentic flavour, with a refined france and straw yellow colour	Lácteos Martinez, S.L.U.	Spain	<a href="https://www.loscameros.es">https://www.loscameros.es</a>
5501	132	Silver	Elaborated with cow's and sheep's milk, this cheese has a fine tasty flavour,with a pleasant and delicate fragrance.	Lácteos Martinez, S.L.U.	Spain	<a href="https://www.loscameros.es">https://www.loscameros.es</a>
5501	133	Silver	Elaborated with cow's and sheep's milk, this cheese has a slightly strong and authentic flavour, with a refined france and straw yellow colour.	Lácteos Martinez, S.L.U.	Spain	<a href="https://www.loscameros.es">https://www.loscameros.es</a>
5501	134	Silver	Soft and creamy three-milk cheese (sheep - cow - goat), the rind refined with charcoal. The rind is edible.	De' Magi	Italy	<a href="https://www.demagi.it">https://www.demagi.it</a>
5501	135	Gold	Pasteurized goat and sheep's milk - aged at least 8 months	LES FROMAGES DU MOULIN	France	<a href="http://www.rodolphelemeunier.fr">http://www.rodolphelemeunier.fr</a>
5501	139	Bronze	Leche pasteurizada de Vaca,Oveja y Cabra curado en Bodega (curación natural sin controlar temperatura ni humedad) Tiempo de curación 4 meses	Quesos Feijoo	Spain	<a href="https://www.quesosfeijoo.com">https://www.quesosfeijoo.com</a>
5501	142	Bronze	Mixed milk cheese made from cows and ewes milk	Sirana Gligora d.o.o.	Croatia	<a href="https://gligora.com/">https://gligora.com/</a>
5501	143	Bronze	Cheese that contains three types of milk - cow milk, sheep milk, goat milk	Sirana Gligora d.o.o.	Croatia	<a href="https://gligora.com/">https://gligora.com/</a>
5501	146	Gold	Organic Buffalo Burrata(from exclusively single farm with extra animal welfare program) with organic cow cream and shredder buffalo mozzarella.	LA MARCHESA SOC. COOP. AGR.	Italy	<a href="http://www.la-marchesa.it">http://www.la-marchesa.it</a>
5501	148	Silver	QUESO DE VACA, CABRA Y OVEJA CON LECHE PASTEURIZADA	CABILDO DE GRAN CANARIA	Spain	<a href="http://www.grancanaria.com/">http://www.grancanaria.com/</a>
5501	149	Silver	QUESO DE VACA, CABRA Y OVEJA CON LECHE PASTEURIZADA	CABILDO DE GRAN CANARIA	Spain	<a href="http://www.grancanaria.com/">http://www.grancanaria.com/</a>
5501	156	Silver	Traditional Cretan hard cheese "Kefalotyri", "dark" white with a smooth salty flavor and spicy aftertaste	Papadakis Dimitrios "Stamatogiorgis"	Greece	<a href="http://www.stamatogiorgis.4ty.gr">http://www.stamatogiorgis.4ty.gr</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5501	158	Bronze	A surface ripened cheese from both goat's milk and cow's milk. The texture is creamy, and the flavour is pure, mild and characteristic.	TINE SA	Norway	<a href="https://www.tine.no/">https://www.tine.no/</a>
5501	159	Silver	PASTEURIZED MILK CHEESE CURED IN LARD WITH FINE HERBS	QUESOS MANCHEGOS MORALES S.A.	Spain	<a href="https://www.quesosmorales.es">https://www.quesosmorales.es</a>
5501	161	Bronze	QUESO CURADO CON LECHE DE CABRA Y OVEJA PASTEURIZADA	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5501	162	Bronze	QUESO CURADO CON LECHE DE CABRA Y OVEJA PASTEURIZADA, MACERADO EN ACEITE DE OLIVA VIRGEN EXTRA	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5501	165	Silver	QUESO CURADO CON LECHE DE CABRA Y OVEJA PASTEURIZADA, MACERADO EN MANTECA IBÉRICA Y ESPECIAS AROMÁTICAS	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5501	166	Bronze	QUESO CURADO CON LECHE DE CABRA Y OVEJA PASTEURIZADA, MACERADO EN ACEITE DE OLIVA VIRGEN EXTRA Y SALVADO DE TRIGO (CONTIENE GLUTEN)	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5501	172	Bronze	Based on fresh milk from our own water buffaloes and cows milk.	Ängsholmens Gårdsmejeri	Sweden	<a href="https://www.angsholmensgardsmejeri.se">https://www.angsholmensgardsmejeri.se</a>
5502	1	Silver	Queso de pasta blanda, elaborado a partir de leche cruda de oveja y cuajo vegetal. 450 gramos	Quesería Tierra de Barros s.l.	Spain	<a href="http://www.tortadebarros.com">http://www.tortadebarros.com</a>
5502	3	Silver	mould ripened raw cow's milk soft cheese	White Wood Dairy	UK	<a href="https://www.whitewooddairy.co.uk">https://www.whitewooddairy.co.uk</a>
5502	6	Silver	Raw milk lactic goats milk cheese	Errington cheese Ltd	UK	<a href="https://www.erringtoncheese.co.uk">https://www.erringtoncheese.co.uk</a>
5502	10	Super Gold	A deliciously soft cheese with a white bloomy mould. Mushroomy, truffle notes with hint of lemons.	Bath Soft Cheese	UK	<a href="https://www.parkfarm.co.uk">https://www.parkfarm.co.uk</a>
5502	12	Silver	Ripened in a silver mine, surface is from dark yellow to orange, undulating texture, structure ranging from soft to creamy, refined flavour	Almenland Stollenkaese GmbH	Austria	<a href="https://www.stollenkaese.at">https://www.stollenkaese.at</a>
5502	13	Silver	An unpasteurised soft goats cheese coated in ash/salt coating dense textured with a delicate citrus flavour	Cerney Cheese Limited	UK	<a href="http://www.cerneycheese.co.uk">http://www.cerneycheese.co.uk</a>
5502	14	Bronze	Overnight Acid coagulated, Japanese white mold cheese, pasteurized grass-fed cow's whole milk, grazing in summer attains creaminess in about 14 days.	chikap cheese shop	Japan	<a href="http://www.chikap.jp">http://www.chikap.jp</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5502	15	Bronze	mould ripened soft raw goat milk cheese	Golden Cross Cheese Company Ltd	UK	<a href="http://www.goldencrosscheese.co.uk">http://www.goldencrosscheese.co.uk</a>
5502	18	Silver	Soft cheese made from goat milk matured for 4 weeks. Washed rind which is finely rifined with ash.	Capriz srl	Italy	<a href="http://www.capriz.bz/de/ziegenkäse-südtirol/1-0.html">http://www.capriz.bz/de/ziegenkäse-südtirol/1-0.html</a>
5502	19	Bronze	Soft cheese made from cow's milk matured for 4 weeks. Washed rind which is finely rifined with ray	Capriz srl	Italy	<a href="http://www.capriz.bz/de/ziegenkäse-südtirol/1-0.html">http://www.capriz.bz/de/ziegenkäse-südtirol/1-0.html</a>
5502	21	Gold	Soft cheese, manually produced, without additives, and only has as ingredients, raw ewe's milk, salt and thistle. Unpairable flavour and texture	Queijaria Monte da Vinha	Portugal	<a href="https://www.queijariamontedavinha.com">https://www.queijariamontedavinha.com</a>
5502	22	Bronze	Triple Cream Brie, Ashed with Activated Carbon. Ripens over 4-6 weeks. Creamy, Buttery interior. Mottled black/white rind.	Coal River Farm	Australia	<a href="https://www.coalriverfarm.com.au">https://www.coalriverfarm.com.au</a>
5502	26	Silver	Pasteurized Organic Grass Fed Cow Milk Washed Rind Cheese	The Grey Barn and Farm LLC	USA	<a href="https://www.thegreybarnandfarm.com/">https://www.thegreybarnandfarm.com/</a>
5502	27	Silver	formaggio a pasta molle latte intero di vacca,pastorizzato, crosta fiorita con Penicillium candidum	Latteria Sociale Chiuro	Italy	<a href="https://www.latteriachiuero.it/">https://www.latteriachiuero.it/</a>
5502	28	Bronze	formaggio a pasta molle latte intero di vacca, pastorizzato, crosta fiorita con Penicillium candidum	Latteria Sociale Chiuro	Italy	<a href="https://www.latteriachiuero.it/">https://www.latteriachiuero.it/</a>
5502	29	Gold	A soft but powerfully pungent organic cow's milk cheese from Somerset, rind-washed in ale with a hint of blue to the taste (pierced but veinless).	Felthams Farm Ltd	UK	<a href="https://www.felthamsfarm.com">https://www.felthamsfarm.com</a>
5503	2	Gold	This semi-cured Manchego Cheese P.D.O. is aged from 3 to 4 months and it has a natural rind of ivory cream colour and moderate elasticity.	Alcalaten SL	Spain	<a href="https://www.lasterceras.com/">https://www.lasterceras.com/</a>
5503	4	Bronze	Queso semiduro elaborado exclusivamente con leche de oveja lacaune de nuestra propia granja. Ovejas alimentadas en pastos. Curación 3 meses.	Granja El Parral	Spain	<a href="https://www.granjaelparral.com">https://www.granjaelparral.com</a>
5503	6	Gold	Low Temp. Past. (Jersey & Normandy)cow's milk. 8-10 months aged in limestone caves. Farmstead, Alpine & Gouda inspired recipe. maintained natural rind	The Farm at Doe Run	USA	<a href="https://www.instagram.com/thefarmatdoerun/">https://www.instagram.com/thefarmatdoerun/</a>
5503	8	Silver	FORMAGGIO A PASTA SEMI-COTTA, DI LATTE VACCINO CRUDO, PRODOTTO DA VACCHE DI RAZZA BRUNA. IL PESO MEDIO E' 8KG. BASE CIRCOLARE, SCALZO A RIENTRARE	LATTERIA SOCIALE DI BRANZI CASEARIA SOC. AGR. COOP	Italy	<a href="https://www.latteriadibranzi.it">https://www.latteriadibranzi.it</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5503	10	Bronze	Organic sheep's milk cheese made with vegetable rennet, Fruity, round and balanced with vegetal notes. Tender and well creamy. medium butter smell	CASEIFICIO IL FIORINO SRL	Italy	<a href="https://www.caseificioilfiorino.it">https://www.caseificioilfiorino.it</a>
5503	13	Bronze	A soft, butter interior wrapped up in a stinky rind, surprise!	Societe Coopérative Agricole de L'isle-aux-grues	Canada	<a href="https://www.fromagesileauxgrues.com">https://www.fromagesileauxgrues.com</a>
5503	22	Silver	Ripened in a silver mine, undulating brownish rustic surface, with fine white milk mold, light yellow texture, some isolated curd holes, mild flavour	Almenland Stollenkaese GmbH	Austria	<a href="https://www.stollenkaese.at">https://www.stollenkaese.at</a>
5503	25	Bronze	Raw milk tomme, washed with hard cider	Parish Hill Creamery	USA	<a href="https://www.parishhillcreamery.com/">https://www.parishhillcreamery.com/</a>
5503	27	Silver	Natural yellow and ivory interior bark with small eyes spread throughout the pasta, creamy texture with acidic notes and dairy aromas with light and p	Quesos Moraleda S.L	Spain	<a href="https://www.quesosmoraleda.com">https://www.quesosmoraleda.com</a>
5503	29	Bronze	semi-cured cheese, pressed, and made with raw goat milk	A Meixoeira S.Coop.Galega	Spain	
5503	35	Bronze	Queso artesano de campo de produccion propia madirado con manteca iberica	Finca Buenavista Ribera, CB	Spain	
5503	37	Bronze	Cheese made from goat milk matured for 8 months,6 months in a natural cave. Natural rind. Closed texture.	Capriz srl	Italy	<a href="http://www.capriz.bz/de/ziegenkäse-südtirol/1-0.html">http://www.capriz.bz/de/ziegenkäse-südtirol/1-0.html</a>
5503	38	Silver	Cheese made from cow's milk matured for 1 months. Washed rind with marigold and cornflowers. Elastic paste.	Capriz srl	Italy	<a href="http://www.capriz.bz/de/ziegenkäse-südtirol/1-0.html">http://www.capriz.bz/de/ziegenkäse-südtirol/1-0.html</a>
5503	39	Bronze	Cheese made from goat milk matured for 6 months. Washed rind.	Capriz srl	Italy	<a href="http://www.capriz.bz/de/ziegenkäse-südtirol/1-0.html">http://www.capriz.bz/de/ziegenkäse-südtirol/1-0.html</a>
5503	40	Bronze	Ewes' raw milk semimatured cheese, produced with milk from our exclusive farm. Special for its flavour and taste. An absolute delicacy.	Ilújor Orcajo García s.l.	Spain	<a href="http://quesosilujor.es/">http://quesosilujor.es/</a>
5503	41	Super Gold	Organic, Unpasteurised, Traditional Caerphilly	Trethowan's Dairy Ltd	UK	<a href="https://www.trethowansdairy.co.uk">https://www.trethowansdairy.co.uk</a>
5503	42	Bronze	Farmstead, semi hard sheep milk cheese, aged 7 months	Rancho San Josemaría	Mexico	<a href="https://www.quesosdeoveja.com">https://www.quesosdeoveja.com</a>
5503	43	Silver	A semi hard unpasteurised cheese made from Jersey cow milk. It has a fresh, lemony, flavour when young developing a lovely nutty taste when mature	Sharpham Partnership Ltd	UK	<a href="https://www.sharpham.com">https://www.sharpham.com</a>
5503	49	Bronze	A semisolid whitemold cheese	Tingvollost AS	Norway	<a href="https://www.tingvollost.no">https://www.tingvollost.no</a>

\*in which the company that entered the cheese is based.



Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5503	54	Bronze	Raw milk, natural rind, alpine-style cheese, aged six months or more	Meadow Creek Dairy	USA	<a href="http://www.meadowcreekdairy.com">http://www.meadowcreekdairy.com</a>
5503	58	Bronze	Typical gouda aromatic taste, semi hard, typical holes	Zijerveld	Netherlands	<a href="https://www.zijerveldfood.nl/">https://www.zijerveldfood.nl/</a>
5503	61	Gold	Raw sheeps' milk	BENGOTXEA LASTIRI	Spain	<a href="https://www.etxelekua.com">https://www.etxelekua.com</a>
5503	62	Silver	Cheese made from pasteurized goat, cow and sheep milk	SCL GANADEROS DE EL HIERRO	Spain	<a href="http://xn--quesoselherreo-2nb.es/">http://xn--quesoselherreo-2nb.es/</a>
5503	69	Bronze	Sweet and mature hard cheese	Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5503	70	Bronze	semi hard cheese, aromatic taste, firm, contains cristals.	Mijn Kaaskoe bv	Netherlands	<a href="https://mijnkaaskoe.nl/">https://mijnkaaskoe.nl/</a>
5503	71	Bronze	Washed rind and ivory paste,with fruity aroma of apples and butter	Fromagerie la Station	Canada	<a href="https://www.fromagerielastation.com">https://www.fromagerielastation.com</a>
5504	1	Bronze	Matured raw milk cheese with firm paste	Quesería Tierra de Barros s.l.	Spain	<a href="http://www.tortadobarros.com">http://www.tortadobarros.com</a>
5504	2	Silver	An ivory colored paste with few small holes pale yellow rind	Alcalaten SL	Spain	<a href="https://www.lasterceras.com/">https://www.lasterceras.com/</a>
5504	3	Gold	Produced from June until August at 1500m above sea level.	furore GmbH	Austria	<a href="https://www.furore.at">https://www.furore.at</a>
5504	4	Gold	Produced from June until August at 1500m above sea level.	furore GmbH	Austria	<a href="https://www.furore.at">https://www.furore.at</a>
5504	5	Gold	Cow's milk, aged 12+ months in limestone caves. Gouda inspired recipe	The Farm at Doe Run	USA	<a href="https://www.instagram.com/thefarmatdoerun/">https://www.instagram.com/thefarmatdoerun/</a>
5504	6	Gold	Cow's milk, aged 14+ months in limestone caves. Gouda inspired recipe	The Farm at Doe Run	USA	<a href="https://www.instagram.com/thefarmatdoerun/">https://www.instagram.com/thefarmatdoerun/</a>
5504	7	Bronze	Cave aged Graviera contains sheep & goat's milk.	ORIZONTES SA	Greece	<a href="https://www.blisspoint.com.gr">https://www.blisspoint.com.gr</a>
5504	8	Silver	Cave aged Graviera contains sheep & goat's milk.	ORIZONTES SA	Greece	<a href="https://www.blisspoint.com.gr">https://www.blisspoint.com.gr</a>
5504	10	Bronze	Aged Graviera with 4 peppers contains sheep & goat's milk	ORIZONTES SA	Greece	<a href="https://www.blisspoint.com.gr">https://www.blisspoint.com.gr</a>
5504	12	Bronze	Sheep's milk enriched with black truffle .	ORIZONTES SA	Greece	<a href="https://www.blisspoint.com.gr">https://www.blisspoint.com.gr</a>
5504	14	Bronze	Raw milk, cheddar style, oak smoked	Winterdale Cheesemakers	UK	<a href="https://www.winterdale.co.uk">https://www.winterdale.co.uk</a>
5504	15	Silver	Raw milk, cheddar style	Winterdale Cheesemakers	UK	<a href="https://www.winterdale.co.uk">https://www.winterdale.co.uk</a>
5504	19	Silver	Pasteurised cow's milk from summer pastures matured for 12 month	Valdresmeieriet AS	Norway	<a href="http://www.valdresmeieriet.no">http://www.valdresmeieriet.no</a>
5504	23	Bronze	sharp, nutty, alpine stile aged one year	Leelanau Cheese Company	USA	<a href="https://www.leelanaucheese.com">https://www.leelanaucheese.com</a>
5504	24	Super Gold	Hard pasteurised cheese matured for 4 months	Bath Soft Cheese	UK	<a href="https://www.parkfarm.co.uk">https://www.parkfarm.co.uk</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5504	25	Silver	Made in dairies between 1000-1800m, only in the summer month	Rupp AG	Austria	<a href="https://www.alma.at/">https://www.alma.at/</a>
5504	26	Bronze	Made in dairies between 1000-1800m, only in the summer month	Rupp AG	Austria	<a href="https://www.alma.at/">https://www.alma.at/</a>
5504	29	Gold	Hard raw goats' milk cheese matured for six months.	QUESERIA EL ROANO	Spain	<a href="https://www.quesoselroano.com">https://www.quesoselroano.com</a>
5504	30	Bronze	Hard pecorino cheese covered by chestnut peels	Busti Formaggi S.r.l.	Italy	<a href="https://www.caseificiobusti.it">https://www.caseificiobusti.it</a>
5504	32	Bronze	Ripened in a silver mine, smooth surface with brownish rind, creamy	Almenland Stollenkaese GmbH	Austria	<a href="https://www.stollenkaese.at">https://www.stollenkaese.at</a>
5504	33	Bronze	Large Format, Raw Milk, Part-Skim, Long Aged Cheese	Parish Hill Creamery	USA	<a href="https://www.parishhillcreamery.com/">https://www.parishhillcreamery.com/</a>
5504	34	Silver	Raw sheep's milk and matured in cave for a minimum of six months	Quesos Moraleda S.L	Spain	<a href="https://www.quesosmoraleda.com">https://www.quesosmoraleda.com</a>
5504	35	Bronze	Raw sheep's milk and matured in cave for a min of ten months	Quesos Moraleda S.L	Spain	<a href="https://www.quesosmoraleda.com">https://www.quesosmoraleda.com</a>
5504	39	Silver	Raw milk of ewe, hard cheese 15 months	QUESERÍA EL PALACIO	Spain	<a href="https://www.quesoelpalacio.com">https://www.quesoelpalacio.com</a>
5504	40	Bronze	Hard, sheep's milk cheese	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5504	42	Gold	Hard, sheep's milk cheese	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5504	43	Gold	Hard, sheep's milk cheese	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5504	44	Gold	Hard, sheep's milk cheese	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5504	45	Gold	Hard, sheep's milk cheese	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5504	46	Gold	Hard, sheep's milk cheese	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5504	50	Bronze	Hard, sheep's milk cheese	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5504	51	Bronze	Hard, sheep's milk cheese	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5504	52	Silver	Hard, sheep's milk cheese	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5504	53	Bronze	Hard, sheep's milk cheese	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5504	59	Gold	Hard cheese with cooked curd, matured for 20 months	Almnäs Bruk AB	Sweden	<a href="https://www.almnas.com">https://www.almnas.com</a>
5504	61	Super Gold	organic, Unpasteurised, Traditional Cheddar	Trethowan's Dairy Ltd	UK	<a href="https://www.trethowansdairy.co.uk">https://www.trethowansdairy.co.uk</a>
5504	66	Bronze		GESTION GANADERA Y GENETICA GANATEC S.L.	Spain	<a href="http://www.marquesdemendiola.com">http://www.marquesdemendiola.com</a>
5504	70	Bronze	Traditional farmhouse cheese, gouda type, extra matured,	Zijerveld	Netherlands	<a href="https://www.zijerveldfood.nl/">https://www.zijerveldfood.nl/</a>
5504	74	Silver	Graviera, sheep's and goat's milk or 100% sheep's. Age min 15 months.	Papadakis Dimitrios "Stamatogiorgis"	Greece	<a href="http://www.stamatogiorgis.4ty.gr">http://www.stamatogiorgis.4ty.gr</a>
5504	76	Bronze	Hard pressed type GOUDA 9 Months, FARM CHEESE	Kaasimport De Kaasboer NV	Belgium	<a href="https://www.dekaasboer.be">https://www.dekaasboer.be</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5504	77	Super Gold	QUESO CURADO ELABORADO CON LECHE CRUDA DE VACA	QUESO QUINTANA	Spain	<a href="https://www.quesoquintana.com">https://www.quesoquintana.com</a>
5504	78	Bronze	Cured cheese, flavor of old wood, tradition of caves, long finish.	QUESOS SUBAIDA, S.L.	Spain	<a href="https://www.subaida.com">https://www.subaida.com</a>
5504	79	Silver	Organic milk, appr. 8 month matured, 50% Fat	Vorarlberg Milch eGen	Austria	<a href="https://www.vmilch.at">https://www.vmilch.at</a>
5504	80	Silver		Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5504	84	Bronze	Organic cow milk Washed rind, firm.	Fromagerie la Station	Canada	<a href="https://www.fromagerielastation.com">https://www.fromagerielastation.com</a>
5505	6	Silver	Pasteurised cow's milk	Island Cheese Company	UK	<a href="https://www.islandcheese.co.uk">https://www.islandcheese.co.uk</a>
5505	11	Gold	Creamy, sweet blue cheese	Jones' Cheese Co	UK	
5505	14	Bronze	full fat blue veined soft cheese	Hartington Creamery Ltd	UK	<a href="http://www.hartingtoncreamery.co.uk">http://www.hartingtoncreamery.co.uk</a>
5505	15	Bronze	Blue cheese hand-made in small batches	Daylesford Organic Farmshop	UK	<a href="https://www.daylesford.com">https://www.daylesford.com</a>
5505	16	Super Gold	Handmade, semi solid, blue mould cheese	Gangstad Gårdsysteri	Norway	<a href="http://www.ysteri.no">http://www.ysteri.no</a>
5505	18	Silver	A matured blue with cream added . From pasteurised cow's milk.	Tingvoll AS	Norway	<a href="https://www.tingvoll.no">https://www.tingvoll.no</a>
5506	4	Super Gold	8 months of maturing. A surprising flavour.	furore GmbH	Austria	<a href="https://www.furore.at">https://www.furore.at</a>
5506	5	Bronze	Formaggio di Fossa DOP aged in tuff caves	Caseificio Val D'Apsa	Italy	<a href="https://www.caseificiovaldapsa.it/">https://www.caseificiovaldapsa.it/</a>
5506	7	Silver	FORMAGGIO A PASTA DURA made with raw milk	LATTERIA SOCIALE DI BRANZI CASEARIA SOC. AGR. COOP	Italy	<a href="https://www.latteriadibranzi.it">https://www.latteriadibranzi.it</a>
5506	10	Silver	Semi fat hard cheese, partially skimmed cow's milk	Latteria Sociale Mantova Soc. Agr. Coop.	Italy	<a href="https://www.lsmgroup.it">https://www.lsmgroup.it</a>
5506	12	Super Gold	Raw cows' milk, fat & hard cheese	Cetra Alimentari SA	Switzerland	<a href="http://www.cetra.ch">http://www.cetra.ch</a>
5506	13	Gold	Raw milk cow's & goat's milk (25%).	Cetra Alimentari SA	Switzerland	<a href="http://www.cetra.ch">http://www.cetra.ch</a>
5506	17	Bronze	a strong and tangy cheese with a crumbly paste	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5506	18	Silver	A rather young cheese, has a soft and refined taste.	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5506	19	Bronze	A rather young cheese, has a soft and refined taste.	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5506	20	Silver	A rather young cheese, has a soft and refined taste. I	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5506	21	Gold	Strong, full, rounded, slightly salty, fine texture	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5506	22	Silver	Strong, full, rounded, slightly salty, fine texture	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5506	23	Super Gold	Strong, full, rounded, slightly salty, fine texture	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5506	24	Silver	Strong, full, rounded, slightly salty, fine texture	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5506	26	Gold	Raw cows' milk and matured at least 6 months	Rupp AG	Austria	<a href="https://www.alma.at/">https://www.alma.at/</a>
5506	27	Bronze	Raw cows' milk and matured at least 6 months	Rupp AG	Austria	<a href="https://www.alma.at/">https://www.alma.at/</a>
5506	31	Silver	Raw cows' milk and matured at least 6 months	Rupp AG	Austria	<a href="https://www.alma.at/">https://www.alma.at/</a>
5506	32	Bronze	Raw cows' milk and matured at least 6 months	Rupp AG	Austria	<a href="https://www.alma.at/">https://www.alma.at/</a>
5506	33	Gold	Raw cows' milk and matured at least 10 months	Rupp AG	Austria	<a href="https://www.alma.at/">https://www.alma.at/</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5506	34	Bronze	Raw cows' milk and matured at least 10 months	Rupp AG	Austria	<a href="https://www.alma.at/">https://www.alma.at/</a>
5506	37	Bronze	Raw cows' milk and matured at least 12 months	Rupp AG	Austria	<a href="https://www.alma.at/">https://www.alma.at/</a>
5506	39	Gold	Ripened ewe's milk, buried in the historic sandstone ground holes	L'Antica Cascina	Italy	<a href="https://www.anticacascina.com/it/">https://www.anticacascina.com/it/</a>
5506	42	Bronze	Zamorano P.D.O. - Artisan cheese with natural rind - 9 months	Quorum Internacional	Spain	
5506	47	Gold	Processed in copper kettles, long maturation brownish smear rind.	Lustenberger & Dürst SA	Switzerland	<a href="https://www.le-superbe.com">https://www.le-superbe.com</a>
5506	48	Silver	Extra-hard cheese, cured at least 22 months for distinctive flavour.	Lustenberger & Dürst SA	Switzerland	<a href="https://www.le-superbe.com">https://www.le-superbe.com</a>
5506	50	Bronze	Raw sheeps' milk, min 2 months cured, nat rennet, pressed, uncooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5506	51	Bronze	Raw sheeps' milk, min 2 months cured, nat rennet, pressed, uncooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5506	52	Bronze	Raw sheeps' milk, min 2 months cured, nat rennet, pressed, uncooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5506	53	Gold	Raw sheeps' milk, min 2 months cured, nat rennet, pressed, uncooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5506	55	Bronze	Raw sheeps' milk, min 2 months cured, nat rennet, pressed, uncooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5506	56	Bronze	Raw sheeps' milk, min 2 months cured, nat rennet, pressed, uncooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5506	57	Bronze	Raw sheeps' milk, min 2 months cured, nat rennet, pressed, uncooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5506	59	Bronze	Raw sheeps' milk, min 2 months cured, nat rennet, pressed, uncooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5506	61	Silver	Raw sheeps' milk, min 2 months cured, nat rennet, pressed, uncooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5506	64	Bronze	Raw sheeps' milk, min 2 months cured, nat rennet, pressed, uncooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5506	68	Silver	Raw sheeps' milk, min 2 months cured, nat rennet, pressed, uncooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>
5506	70	Silver	Raw sheeps' milk, min 2 months cured, nat rennet, pressed, uncooked	CRDOP Queso Idiazabal	Spain	<a href="https://www.quesoidiazabal.eus">https://www.quesoidiazabal.eus</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5506	73	Silver	Parmigiano Reggiano PDO, cheese made from unpasteurised milk	Castelli UK	UK	<a href="http://www.castelli-uk.com/">http://www.castelli-uk.com/</a>
5506	76	Bronze	Parmigiano Reggiano PDO, cheese made from unpasteurised milk	Castelli UK	UK	<a href="http://www.castelli-uk.com/">http://www.castelli-uk.com/</a>
5506	77	Gold	Bra Duro is a DOP cheese produced with raw semi-skimmed cow's milk.	Caseificio Sepertino Snc	Italy	<a href="https://www.caseificiosepertino.com">https://www.caseificiosepertino.com</a>
5506	79	Bronze	Single Gloucester produced using organic milk. Hard with natural rind	Daylesford Organic Farmshop	UK	<a href="https://www.daylesford.com">https://www.daylesford.com</a>
5506	80	Gold	Mountain cheese gets a nutty and spicy taste, depending on the age	Dorfsennerei Schlins-Röns und Umgebung eGen	Austria	<a href="https://www.dorfsennerei.at">https://www.dorfsennerei.at</a>
5506	81	Gold	Mountain cheese gets a nutty and spicy taste, depending on the age	Dorfsennerei Schlins-Röns und Umgebung eGen	Austria	<a href="https://www.dorfsennerei.at">https://www.dorfsennerei.at</a>
5506	82	Bronze	Pasteurised sheep's milk. Natural ripening minimum of 9 months.	QUESERIAS DE ZAMORA S.A.	Spain	<a href="https://www.marcosconde.com">https://www.marcosconde.com</a>
5506	83	Bronze	Aged hard spun paste cheese - Caciocavallo Silano PDO	Azienda Agricola e Zootecnica Posticchia Sabelli	Italy	<a href="https://www.posticchiasabelli.com">https://www.posticchiasabelli.com</a>
5506	86	Bronze	Hard cheese produced with sheep's milk	Caseificio Maremma srl	Italy	<a href="https://www.caseificiomaremma.com">https://www.caseificiomaremma.com</a>
5506	87	Silver	Traditional Gouda type, raw milk, extra matured, firm	Zijerveld	Netherlands	<a href="https://www.zijerveldfood.nl/">https://www.zijerveldfood.nl/</a>
5506	88	Silver	traditional gouda, 2 years ripenend, aromatic, slightly salt	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5506	92	Gold	Hard unpasteurised Comte PDO Cheese, produced using summer milk.	Musgrave Retail Partners Ireland	Ireland	<a href="http://supervalu.ie/">http://supervalu.ie/</a>
5506	93	Bronze	Cured cheese, intense flavor that persists in the mouth.	QUESOS SUBAIDA, S.L.	Spain	<a href="https://www.subaida.com">https://www.subaida.com</a>
5506	94	Silver	Matured 16 month, delicately tangy.	Vorarlberg Milch eGen	Austria	<a href="https://www.vmilch.at">https://www.vmilch.at</a>
5506	99	Super Gold	Cave aged Gruyere matured for 14 month	Walo von Mühlener LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5506	100	Bronze	Pasteurised, Cows Milk, PDO cheddar	Barbers Farmhouse Cheesemakers	UK	<a href="https://www.barbers.co.uk/">https://www.barbers.co.uk/</a>
5508	5	Bronze	Feta, pure Greek sheep and goat milk, matured for at least 4 months.	MINERVA S.A. EDIBLE OILS AND FOODS ENTERSPISES	Greece	<a href="http://www.minerva.com.gr/">http://www.minerva.com.gr/</a>
5508	9	Super Gold	This cheese has orange rind washed with Marc de Bourgogne.	Laiteries H. Triballat	France	<a href="http://www.rians.com">http://www.rians.com</a>
5508	10	Bronze	Creamy cheese washed with Marc de Bourgogne	Laiteries H. Triballat	France	<a href="http://www.rians.com">http://www.rians.com</a>
5508	12	Silver	This cheese has subtle taste with distinguishing flavour	Laiteries H. Triballat	France	<a href="http://www.rians.com">http://www.rians.com</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5508	14	Bronze	semi-hard cheese made from thermized milk	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5508	15	Gold	Girdled by aromatic spruce bark for pure and fruity aroma	Crema SA - von Muhlenen	Switzerland	<a href="http://www.crema.ch">http://www.crema.ch</a>
5508	19	Super Gold	Semi-hard cheese with spun average aging period.	Delizia S.p.A.	Italy	<a href="https://www.deliziaspa.com">https://www.deliziaspa.com</a>
5508	22	Silver	PDO cheese from sheep's & goat's milk aged over 14 months	PROIKAS STAMATIS S.A.	Greece	<a href="http://www.proikas.gr/">http://www.proikas.gr/</a>
5508	23	Gold	Conic shaped cheese of cow's milk, soft and buttery texture.	Queserías del eume S.L.	Spain	<a href="http://www.queseriasdeleume.com">http://www.queseriasdeleume.com</a>
5508	24	Gold	Evening and morning cow's raw-milk blue-veined. Min 75 days	Soc. Coop. Agricola S. Antonio in Valtaleggio	Italy	<a href="http://www.santantoniovaltaleggio.it/">http://www.santantoniovaltaleggio.it/</a>
5508	27	Bronze	Bra Tenero produced using full-cream cow's milk	Caseificio Sepertino Snc	Italy	<a href="https://www.caseificiosepertino.com">https://www.caseificiosepertino.com</a>
5508	33	Super Gold	Semi-hard, color between yellow and ocher. Spreadable paste, intense	IBERQUÉS EXTREMADURA S.L.	Spain	<a href="http://www.iberques.com">http://www.iberques.com</a>
5508	34	Bronze	Made from semi-skimmed cow's milk, aged 180 days on wood boards	Latteria Sociale Chiuro	Italy	<a href="https://www.latteriachiuoro.it/">https://www.latteriachiuoro.it/</a>
5508	36	Gold	Made from raw milk, semi hard, aromatic raw milk cheese taste	Zijerveld	Netherlands	<a href="https://www.zijerveldfood.nl/">https://www.zijerveldfood.nl/</a>
5508	45	Super Gold	Aged cheese with an intense and persistent flavor and brittle texture.	QUESOS SUBAIDA, S.L.	Spain	<a href="https://www.subaida.com">https://www.subaida.com</a>
5508	49	Bronze	CURED & SMOKED CHEESE MADE FROM PASTEURIZED COW'S MILK	Queixería Cas Leiras SL	Spain	
5508	50	Bronze	PASTEURIZED MANCHEGO SHEEP MILK CHEESE, AGED 5-6 MONTHS	QUESOS VEGA SOTUELAMOS, SL	Spain	<a href="http://www.export.vegamancha.com">http://www.export.vegamancha.com</a>
5509	1	Bronze	It is produced with raw milk matured for 3-4 months	PEZZETTA SRL	Italy	<a href="https://www.pezzetta.it">https://www.pezzetta.it</a>
5509	2	Bronze	Cow's and goat's milk. Pasteurized milk.	Cheeseschool	Russia	<a href="https://www.cheeseschool.ru">https://www.cheeseschool.ru</a>
5509	3	Silver	CAMPO-ORO AÑEJO. Sheep milk, natural matured cheese. Natural crust.	QUESOS MARSAN SA	Spain	<a href="https://www.marsan.es">https://www.marsan.es</a>
5509	4	Silver	Cows' milk - aged 60 days	BOTALLA SRL	Italy	<a href="https://www.botallaformaggi.com">https://www.botallaformaggi.com</a>
5509	6	Gold	Ripening of 10 months, During maturation, small protein crystals form.	Gmundner Molkerei eGen	Austria	<a href="https://www.gmundner-milch.at">https://www.gmundner-milch.at</a>
5509	7	Bronze	Mild, slightly sweet semi hard cheese 45% fdm, pasteurised milk,	Gmundner Molkerei eGen	Austria	<a href="https://www.gmundner-milch.at">https://www.gmundner-milch.at</a>
5509	8	Bronze	Three different types of milk (goat, sheep and cow). Aged in cave	Busti Formaggi S.r.l.	Italy	<a href="https://www.caseificiobusti.it">https://www.caseificiobusti.it</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5509	9	Silver	raw milk hard cheese matured for at least 6 months	Gebrüder Woerle GesmbH	Austria	<a href="https://www.woerle.at">https://www.woerle.at</a>
5509	10	Gold	Ripened in silver mine, spicy aroma like chocolate and malt coffee	Almenland Stollenkaese GmbH	Austria	<a href="https://www.stollenkaese.at">https://www.stollenkaese.at</a>
5509	13	Bronze	SHEEP'S MILK – PATEURIZED MINIMUM AGING PERIOD - 30 DAYS	Fattoria della Piana	Italy	<a href="http://fattoriadellapiana.it/en/">http://fattoriadellapiana.it/en/</a>
5509	16	Gold	Pecorino, friable cooked paste, aged in natural caves	F.LLI PETRUCCI SRL	Italy	<a href="https://www.caseificiostoricoamatrice.com">https://www.caseificiostoricoamatrice.com</a>
5509	17	Silver	Raw sheep milk. Agedf more than 20 months in cellar, straw color	AGROALIMENTARIA VALLE DE LOS MOLINOS SL	Spain	<a href="https://valledelosmolinos.es">https://valledelosmolinos.es</a>
5509	18	Gold	reduced fat cheese, full fat gouda taste	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5509	19	Gold	30+ cheese, matured, aromatic flavor,	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5509	20	Gold	gouda matured cheese made from planet proof milk	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5509	21	Silver	15 CURING DAYS, RAW MILK, FARM CHEESE, ARTISAN,	BALTASAR MORALEJO E HIJOS S.R.L.	Spain	<a href="HTTP://WWW.PAGOLOSVIVALES.COM">HTTP://WWW.PAGOLOSVIVALES.COM</a>
5509	22	Silver	Cow milk cheese aged with blueberry powder	ROMAGNA TERRE	Italy	<a href="http://www.romagnaterre.it">http://www.romagnaterre.it</a>
5509	25	Silver	Cow milk cheese aged with walnut leaves powder	ROMAGNA TERRE	Italy	<a href="http://www.romagnaterre.it">http://www.romagnaterre.it</a>
5509	28	Bronze	Produced using milk from certified 100% grass-fed cows. Rich buttery	Lye Cross Farm	UK	
5509	29	Bronze	Semi-Hard Cheese matured 6 month	Walo von Mühlennen LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5509	30	Silver	Semi-Hard Cheese matured 6 month	Walo von Mühlennen LTD	Switzerland	<a href="https://www.affineurwalo.ch">https://www.affineurwalo.ch</a>
5510	6	Silver	blue cheese with ewe milk	Busti Formaggi S.r.l.	Italy	<a href="https://www.caseificiobusti.it">https://www.caseificiobusti.it</a>
5511	3	Bronze	Mascarpone, quark, ricotta, and cream cheeses added to garlic/herb	Valley Ford Cheese & Creamery	USA	<a href="https://www.valleyfordcheese.com">https://www.valleyfordcheese.com</a>
5511	4	Super Gold	Past cows' and eves' milk aged in walnut leave and walnut liqueur	Agrolaguna d.d.	Croatia	<a href="https://www.agrolaguna.hr">https://www.agrolaguna.hr</a>
5511	5	Bronze	SEMICURED PRESSED GOAT PASTE, WITHOUT LACTOSE AND SMOKED	VALDECABRAS	Spain	<a href="https://www.queseriavaldecabras.com">https://www.queseriavaldecabras.com</a>
5511	14	Silver	Aged hard cow milk cheese soaked in Chardonnay	Sartori Company	USA	<a href="https://www.sartoricheese.com">https://www.sartoricheese.com</a>
5511	15	Bronze	Aged hard cow milk cheese soaked in TN Whiskey	Sartori Company	USA	<a href="https://www.sartoricheese.com">https://www.sartoricheese.com</a>
5511	16	Bronze	Cured farm cheese, raw sheep milk cured in paprika	AGROALIMENTARIA VALLE DE LOS MOLINOS SL	Spain	<a href="https://valledelosmolinos.es">https://valledelosmolinos.es</a>
5511	17	Silver	Intense flavor, slightly tangy, fragrant aroma.	GESTION GANADERA Y GENETICA GANATEC S.L.	Spain	<a href="http://www.marquesdemendiola.com">http://www.marquesdemendiola.com</a>
5511	18	Super Gold	Cow milk cheese aged with hops flowers powder	ROMAGNA TERRE	Italy	<a href="http://www.romagnaterre.it">http://www.romagnaterre.it</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5511	19	Silver	100% sheep milk cheese with mustard	Sirana Gligora d.o.o.	Croatia	<a href="https://gligora.com/">https://gligora.com/</a>
5512	1	Bronze	Spanish "IBERICO" cheese, matured for twelve months.Natural crust.	QUESOS MARSAN SA	Spain	<a href="https://www.marsan.es">https://www.marsan.es</a>
5512	2	Bronze	Raw milk lactic goats log	Errington cheese Ltd	UK	<a href="https://www.erringtoncheese.co.uk">https://www.erringtoncheese.co.uk</a>
5512	6	Bronze	A soft, butter interior wrapped up in a stinky rind, surprise!	Societe Coopérative Agricole de L'isle-aux-grues	Canada	<a href="https://www.fromagesileauxgrues.com">https://www.fromagesileauxgrues.com</a>
5512	7	Bronze	Fresh Stretched-curd cheese with ricotta cheese	Delizia S.p.A.	Italy	<a href="https://www.deliziaspa.com">https://www.deliziaspa.com</a>
5512	11	Bronze	6 month cave aged bandaged and larded block cheddar cold smoked	Crown Finish Caves	USA	<a href="http://www.crownfinishcaves.com/">http://www.crownfinishcaves.com/</a>
5512	15	Bronze	Raw sheep milk, two curdling agent animal & Lysozyme - egg white.	QUESERIAS QUESONCALA S.L	Spain	<a href="https://www.quesoncala.com">https://www.quesoncala.com</a>
5512	17	Silver	Matured cheese in natural cave for 6 month in picos de europa	Queseria la brañuca de Bejes	Spain	<a href="https://www.quesopicon.com">https://www.quesopicon.com</a>
5513	1	Gold	washed rind soft cheese made from raw cow's milk	White Wood Dairy	UK	<a href="https://www.whitewooddairy.co.uk">https://www.whitewooddairy.co.uk</a>
5513	2	Gold	Soft Cow's Milk Cheese with natural mouldy rind	Charles Martell & Son Ltd	UK	<a href="https://www.charlesmartell.com">https://www.charlesmartell.com</a>
5513	3	Silver	Raw milk, cheddar style	Winterdale Cheesemakers	UK	<a href="https://www.winterdale.co.uk">https://www.winterdale.co.uk</a>
5513	4	Gold	Raw ewes milk cheese uses lambs rennet, matured in muslin	Errington cheese Ltd	UK	<a href="https://www.erringtoncheese.co.uk">https://www.erringtoncheese.co.uk</a>
5513	5	Super Gold	A light mellow blue cheese made with pasteurised cow milk	High Weald Dairy	UK	<a href="https://www.highwealddairy.co.uk">https://www.highwealddairy.co.uk</a>
5513	6	Silver	Soft mould ripened cows milk cheese	Hampshire Cheese Company	UK	<a href="https://www.hampshirecheeses.co.uk">https://www.hampshirecheeses.co.uk</a>
5513	7	Super Gold	Aged fresh lactic set cheese made with raw goats milk	Tenacres Cheese	UK	
5513	8	Silver	Washed-rind cheese made with curds pressed and washed in cider	Bath Soft Cheese	UK	<a href="https://www.parkfarm.co.uk">https://www.parkfarm.co.uk</a>
5513	9	Bronze	Hard raw cows milk cheese matured for 18-24 months.	F.W Read & Sons	UK	<a href="https://www.lincolnshirepoachercheese.com">https://www.lincolnshirepoachercheese.com</a>
5513	11	Bronze	30 day mature pecorino sweet nutty notes and a picante flavour	Olianas	UK	<a href="https://olianas.co.uk">https://olianas.co.uk</a>
5513	18	Bronze	Semi-soft, rind-washed cheese. Recipe based on traditional Caerphilly	Daylesford Organic Farmshop	UK	<a href="https://www.daylesford.com">https://www.daylesford.com</a>
5513	19	Gold	Semi soft blue with blue green veins and natural rustic grey rind.	Two Hoots Cheese	UK	<a href="http://www.twohootscheese.co.uk">http://www.twohootscheese.co.uk</a>
5513	20	Bronze	Organic, Unpasteurised, Traditional Cheddar	Trethowan's Dairy Ltd	UK	<a href="https://www.trethowansdairy.co.uk">https://www.trethowansdairy.co.uk</a>

\*in which the company that entered the cheese is based.





Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5513	23	Silver	Mould ripened cheese made using cows' milk, matured for 3 months.	Lyburn Farmhouse Cheesemakers	UK	<a href="https://www.lyburnfarm.co.uk">https://www.lyburnfarm.co.uk</a>
5513	24	Bronze	Raw milk cloth bound cheese matured in converted barns.	Appleby's	UK	<a href="https://www.applebyscheese.co.uk">https://www.applebyscheese.co.uk</a>
5513	25	Bronze	Characteristics of Dutch and Alpine cheeses, buttery with caramel notes	Lynher Dairies Cheese Company	UK	<a href="https://www.lynherdairies.co.uk">https://www.lynherdairies.co.uk</a>
5513	26	Silver	Organic cow's milk, rind-washed in ale with hint of blue (veinless).	Felthams Farm Ltd	UK	<a href="https://www.felthamsfarm.com">https://www.felthamsfarm.com</a>
5513	29	Bronze	Pasteurised, veg, naturally mould ripened, washed curd goats' cheese	Whalesborough Cheese	UK	<a href="https://www.whalesboroughcheese.co.uk">https://www.whalesboroughcheese.co.uk</a>
5514	1	Bronze	whole raw milk cheese	Caseificio Pennar Asiago SCA	Italy	<a href="https://www.caseificiopennar.it">https://www.caseificiopennar.it</a>
5514	2	Gold	Soft mould ripened blue vein cheese. Cold ripened, hand rolled.	Elite Imports Ltd	UK	<a href="http://www.elite-imports-limited.co.uk/">http://www.elite-imports-limited.co.uk/</a>
5514	3	Bronze	Soft mould ripened cheese, paprika meared over the cheese	Elite Imports Ltd	UK	<a href="http://www.elite-imports-limited.co.uk/">http://www.elite-imports-limited.co.uk/</a>
5514	4	Bronze	Raw milk, natural rind and lysozyme free. 12 months old.	Dehesa de Los Llanos, S.L.	Spain	<a href="https://www.dehesadelosllanos.es">https://www.dehesadelosllanos.es</a>
5514	5	Bronze	Mature Tuscan pecorino P.D.O. Firm but creamy	CASEIFICIO IL FIORINO SRL	Italy	<a href="https://www.caseificioilfiorino.it">https://www.caseificioilfiorino.it</a>
5514	8	Bronze	Soft mould ripened cows milk cheese, wrinkled rind, creamy paste	Hampshire Cheese Company	UK	<a href="https://www.hampshirecheesescos.co.uk">https://www.hampshirecheesescos.co.uk</a>
5514	9	Bronze	MANCHEGO ARTISAN CHEESE	OJOS DEL GUADIANA, S.L.	Spain	<a href="http://ojosdelguadiana.com">http://ojosdelguadiana.com</a>
5514	10	Bronze	Hard raw cows milk cheese matured for 18-24 months.	F.W Read & Sons	UK	<a href="https://www.lincolnshirepoachercheese.com">https://www.lincolnshirepoachercheese.com</a>
5514	12	Bronze	Pasteurized cow milk bloomy rind soft cheese barked	Cellars at Jasper Hill	USA	<a href="https://www.jasperhillfarm.com">https://www.jasperhillfarm.com</a>
5514	14	Silver	9 months ripening in silver mine, natural rind, strong creamy flavour	Almenland Stollenkaese GmbH	Austria	<a href="https://www.stollenkaese.at">https://www.stollenkaese.at</a>
5514	15	Super Gold	Ripened in a silver mine, smooth natural rind, creamy structure	Almenland Stollenkaese GmbH	Austria	<a href="https://www.stollenkaese.at">https://www.stollenkaese.at</a>
5514	17	Silver	Cave aged cheddar	Ashley Chase Estate	UK	<a href="https://www.fordfarm.com/">https://www.fordfarm.com/</a>
5514	18	Gold	Hard Cheese aged over 12 months.	Lattebusche	Italy	<a href="http://www.lattebusche.com/">http://www.lattebusche.com/</a>
5514	21	Super Gold	Very hard raw milk cheese, spicy intense taste. Hard and brittle.	Käserei Flüeler	Switzerland	<a href="https://www.parmino.ch">https://www.parmino.ch</a>
5514	24	Silver	Cow Milk Cheese, (pasturized) 18 months ripened with tyrosine crystals (amino acids).	Beemster cheese	Netherlands	<a href="https://www.beemstercheese.com">https://www.beemstercheese.com</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5514	25	Bronze	Hard goats' and ewes' milk	QUESO PAYOYO,S.L	Spain	<a href="https://www.payoyo.com">https://www.payoyo.com</a>
5514	31	Gold	Semi soft blue with buttery texture, spread with blue green veins .	Two Hoots Cheese	UK	<a href="http://www.twohootscheese.co.uk">http://www.twohootscheese.co.uk</a>
5514	32	Gold	Dense and crumbly, flavours of caramelised and roasted nuts	GRUPO GANADEROS DE FUERTEVENTURA S.L.	Spain	<a href="https://www.maxorata.es/">https://www.maxorata.es/</a>
5514	34	Super Gold	Gouda type extra matured cheese, firm, aromatic flavor, sweet hint	Zijerveld	Netherlands	<a href="https://www.zijerveldfood.nl/">https://www.zijerveldfood.nl/</a>
5514	35	Silver	Cube in cocktails, serve hot and cold with honey and jam	Società Cooperativa Agrocasearia	Italy	<a href="https://www.l-agricola.com">https://www.l-agricola.com</a>
5514	36	Super Gold	Traditional gouda PDO, old, aromatic, hard	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5514	37	Gold	Reduced fat, aromatic taste, gouda like, matured	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5514	38	Bronze	traditional dutch edam cheese, aromatic taste, slightly salt, ball shape	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5514	40	Bronze	Pasteurized cow's milk with black peppercorns aged 10-12 months	Florida Cheese P L	Australia	<a href="https://www.floriadiacheese.com.au">https://www.floriadiacheese.com.au</a>
5514	41	Gold	Pasteurized cow's milk, aged 6 months in underground caves.	De' Magi	Italy	<a href="https://www.demagi.it">https://www.demagi.it</a>
5514	42	Silver	Pasteuried, Goats cheese	Lacteos Romero Pelaez SL (Quesos Y Besos)	Spain	<a href="https://www.quesosybesos.es">https://www.quesosybesos.es</a>
5514	43	Bronze	Cured cheese with an intense flavor	QUESOS SUBAIDA, S.L.	Spain	<a href="https://www.subaida.com">https://www.subaida.com</a>
5514	47	Silver	Pale semi-hard cows' cheese with fine holes, min aging of 5 months.	Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5514	48	Bronze	Matured for 30 day and has marked and irregular eyes	Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5514	49	Silver	Asiago stagionato stravecchio is 15 months maturity	Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5514	50	Silver	Elastic dough, mild, slightly sweet.large holes, round, cherry sized.	SalzburgMilch GmbH	Austria	<a href="http://www.milch.com">http://www.milch.com</a>
5514	51	Gold	Matured and macerated in olive oil and wheat	QUESOS EL BOSQUEÑO, S.L.	Spain	<a href="https://www.quesoselbosque.com">https://www.quesoselbosque.com</a>
5514	52	Gold	Pasteurised sheeps'milk Manchego 10-12 months aging	QUESOS VEGA SOTUELAMOS, SL	Spain	<a href="http://www.export.vegamancha.com">http://www.export.vegamancha.com</a>
5515	13	Bronze	Traditional Greek Feta cheese	Kourellas S.A.	Greece	<a href="http://www.kourellas.com">http://www.kourellas.com</a>
5515	14	Silver	Traditional Organic Greek Barrel Aged Feta cheese	Kourellas S.A.	Greece	<a href="http://www.kourellas.com">http://www.kourellas.com</a>
5515	20	Bronze	Feta PDO Cheese	ROUSSAS DAIRY S.A.	Greece	<a href="https://www.roussas.gr/">https://www.roussas.gr/</a>
5515	25	Gold	Feta PDO 100% sheep's milk or a mixture of sheep's and goat's milk.	GREEK FAMILY FARM S.A.	Greece	<a href="http://www.familyfarm.gr">http://www.familyfarm.gr</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5515	28	Gold	Feta cheese made of pasteurized cows' milk	Euphrates Inc	USA	
5518	11	Bronze	SPREAD CHEESE FROM EWES MILK	PAGONIS SISTERS & CO	Greece	<a href="https://www.pagonis-dairy.gr">https://www.pagonis-dairy.gr</a>
5518	16	Gold	Stretched-curd stuffed with UHT cream	Delizia S.p.A.	Italy	<a href="https://www.deliziaspa.com">https://www.deliziaspa.com</a>
5518	26	Bronze	Ranch Flavored Cheddar Cheese Curds	Pineland Farms Dairy Company	USA	<a href="https://www.pinelandfarmsdairy.com">https://www.pinelandfarmsdairy.com</a>
5518	27	Bronze	Raw cow, goat and ewes' milk aged 45 days	Quesos Bolaños	Spain	<a href="https://www.quesoscanariosartesanalesbolanos.es/">https://www.quesoscanariosartesanalesbolanos.es/</a>
5518	30	Bronze	White mould-washed rind cheese, spruce bark melted before consumed	Jürss Mejeri AB	Sweden	<a href="https://jurssmejeri.se">https://jurssmejeri.se</a>
5518	31	Gold	100% cow milk cheese with ashes on the crust/peel (sottocenere)	Sirana Gligora d.o.o.	Croatia	<a href="https://gligora.com/">https://gligora.com/</a>
5518	36	Silver	Sweet taste with fragrance and delicacy	Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5518	37	Silver	The fresh Caciotta	Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5518	38	Gold	TRADITIONALLY AGED SHEEP MILK CHEESE, AGED 10-12 MONTHS	QUESOS VEGA SOTUELAMOS, SL	Spain	<a href="http://www.export.vegamancha.com">http://www.export.vegamancha.com</a>
5601	1	Silver	Reduced Fat Farmers Cheese Gouda Type 1 Year Old	Treur Kaas	Netherlands	<a href="https://www.treurkaas.nl">https://www.treurkaas.nl</a>
5601	4	Silver	Lite Cheese contains 40% less fat	Beemster cheese	Netherlands	<a href="https://www.beemstercheese.com">https://www.beemstercheese.com</a>
5601	5	Silver	Hard cheese, gouda-style, low fat	Flandrien nv	Belgium	<a href="http://www.flandrienkaas.be">http://www.flandrienkaas.be</a>
5601	6	Silver	30+ cheese, extra matured, cylindrical shape	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5601	8	Silver	30+, firm, aromatic, gouda like, slightly sweet	Frieslandcampina	Netherlands	<a href="https://www.frieslandcampina.com/nl/">https://www.frieslandcampina.com/nl/</a>
5601	9	Bronze	Hard-cooked cheese, pasteurized semi-skimmed cow's milk	Galmesano SL	Spain	<a href="http://www.galmesano.es">http://www.galmesano.es</a>
5601	10	Silver	Hard Cheese (Gouda)	Westland Kaasexport BV	Netherlands	<a href="https://www.westlandkaas.nl/en/">https://www.westlandkaas.nl/en/</a>
5601	12	Silver	Hard pressed goats milk cheese, skimmed reduced fat 30+	Kaasimport De Kaasboer NV	Belgium	<a href="https://www.dekaasboer.be">https://www.dekaasboer.be</a>
5604	6	Silver	Bonito or kombu with Tokachi ripened cheese or bonito /kombu.	Meiji Co., Ltd.	Japan	<a href="https://www.meiji.co.jp">https://www.meiji.co.jp</a>
5604	14	Bronze	Sliced Almonds Highlight the delicious flavor of Swiss Cheese	Pine River Pre-Pack, Inc.	USA	<a href="https://WWW.PINERIVER.COM">https://WWW.PINERIVER.COM</a>
5605	11	Silver	Clothbound cheddar with green and black peppercorns aged open-air	Beecher's Handmade Cheese LLC	USA	<a href="https://www.beechershandmadecheese.com/">https://www.beechershandmadecheese.com/</a>
5606	6	Gold	Pasteurized cow's milk with Merlot	Keller Käse GmbH	Switzerland	<a href="https://kellerkaese.ch">https://kellerkaese.ch</a>
5606	7	Silver	GRAVIERA MADE FROM SHEEP MILK WITH THYME INSIDE	PAGONIS SISTERS & CO	Greece	<a href="https://www.pagonis-dairy.gr">https://www.pagonis-dairy.gr</a>
5606	8	Bronze	Pasteurized, cow's milk, dill flavoring and herbs	Arla Foods USA	USA	<a href="https://www.arlausa.com/">https://www.arlausa.com/</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5606	9	Bronze	Smoked peppercorn Gouda. Pasteurized, cow's milk, hickory smoked	Arla Foods USA	USA	<a href="https://www.arlausa.com/">https://www.arlausa.com/</a>
5606	10	Bronze	Pasteurized, cow's milk, bell pepper, jalapeno chili, habanero chili	Arla Foods USA	USA	<a href="https://www.arlausa.com/">https://www.arlausa.com/</a>
5606	11	Bronze	Raw cow's milk, semi-hard cheese with truffles	Jacobs and Brichford Farmstead Cheese	USA	<a href="https://www.jandbcheese.com">https://www.jandbcheese.com</a>
5606	22	Bronze	A sweet, fruity cheese hand rubbed with freshly roasted espresso	Sartori Company	USA	<a href="https://www.sartoricheese.com">https://www.sartoricheese.com</a>
5606	28	Bronze	Semi hard cheese wrapped in wild-garlic leaves	Lynher Dairies Cheese Company	UK	<a href="https://www.lynherdairies.co.uk">https://www.lynherdairies.co.uk</a>
5606	29	Silver	Fontinella Cheese Rubbed with Black Pepper	Saputo Cheese USA	USA	<a href="https://www.saputospecialty.com">https://www.saputospecialty.com</a>
5606	35	Bronze	Cow cheese with black Istrian truffle	MIH SIRANA KOLAN	Croatia	<a href="https://www.siranamih.hr">https://www.siranamih.hr</a>
5606	40	Silver	CHEESE MADE WITH RAW SHEEP MILK	BENGOTXEA LASTIRI	Spain	<a href="https://www.etxelekua.com">https://www.etxelekua.com</a>
5606	43	Silver	Organic cow milk washed rind cheese with pink peppercorns	Fromagerie la Station	Canada	<a href="https://www.fromagerielastation.com">https://www.fromagerielastation.com</a>
5606	48	Silver	PASTEURIZED SHEEP MILK WITH BLACK TRUFFLE 4-5 MONTHS AGED	QUESOS VEGA SOTUELAMOS, SL	Spain	<a href="http://www.export.vegamancha.com">http://www.export.vegamancha.com</a>
5607	1	Silver	Semi-firm cheese with espresso beans and lavender.	Beehive Cheese Company, LLC	USA	<a href="https://www.beehivecheese.com">https://www.beehivecheese.com</a>
5607	2	Silver	American Original is an Earl Gray tea hand-rubbed semi-firm cheese.	Beehive Cheese Company, LLC	USA	<a href="https://www.beehivecheese.com">https://www.beehivecheese.com</a>
5607	3	Bronze	Hand-rubbed semi-firm cheese with sea salt and honey.	Beehive Cheese Company, LLC	USA	<a href="https://www.beehivecheese.com">https://www.beehivecheese.com</a>
5607	11	Bronze	Aged hard cow milk cheese soaked in Merlot	Sartori Company	USA	<a href="https://www.sartoricheese.com">https://www.sartoricheese.com</a>
5607	12	Silver	Aged hard cow milk cheese soaked in Balsamic	Sartori Company	USA	<a href="https://www.sartoricheese.com">https://www.sartoricheese.com</a>
5607	17	Silver	100% sheep milk cheese affinated in marasca cherry	Sirana Gligora d.o.o.	Croatia	<a href="https://gligora.com/">https://gligora.com/</a>
5608	3	Silver	Pasteurized organic hay milk cheese with spicy flower seasoning	Käserei Plangger GmbH	Austria	<a href="https://www.kaeserei.at/">https://www.kaeserei.at/</a>
5608	14	Bronze	Raw goat milk, lactic coagulation with a crust of geotricum candidum.	Quesos La Rueda	Spain	<a href="https://www.quesoslarueda.com">https://www.quesoslarueda.com</a>
5609	1	Bronze	Washed rind cheese aged about 3 months with EVOO and rosemary	CASARRIGONI SRL	Italy	<a href="https://www.casarrigoni.it">https://www.casarrigoni.it</a>
5609	5	Bronze	Cream Cheese Flavored with garlic and other savory herbs	Lactalis American Group	USA	
5609	6	Bronze	Cream Cheese Flavored with spices and other ingredients.	Lactalis American Group	USA	
5609	7	Silver	Soft pasta with truffle	Formatgeria Muuu Beee, Fundació MAP	Spain	<a href="http://muuubeee.com/">http://muuubeee.com/</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5609	9	Bronze	3kg Peppercorn Brie	Old Europe Cheese	USA	<a href="https://www.oldeuropecheese.com">https://www.oldeuropecheese.com</a>
5609	10	Bronze	3KG Brie with Herbs	Old Europe Cheese	USA	<a href="https://www.oldeuropecheese.com">https://www.oldeuropecheese.com</a>
5609	14	Bronze	Goat cheese with black and cured carbon truffle	LACTEOS LANJARON S.L.	Spain	
5609	15	Silver	A semi-hard, unpasteurised cows' with added chives and garlic	Sharpham Partnership Ltd	UK	<a href="https://www.sharpham.com">https://www.sharpham.com</a>
5609	16	Gold	Labna, yoghurt cheese with flavours	Barambah Organics Dairy	Australia	<a href="https://www.barambahorganics.com.au">https://www.barambahorganics.com.au</a>
5610	4	Bronze	Mixed fresh triple cream cheese with dried "Yuzu"(Japanese citrus).	NPO Cheese Professional Association	Japan	<a href="https://www.cheese-professional.com">https://www.cheese-professional.com</a>
5611	2	Silver	Premium spreadable cheese	Laiteries H. Triballat	France	<a href="http://www.rians.com">http://www.rians.com</a>
5611	10	Bronze	White pasteurised cheese, spreadable,	QUESERIAS DE ZAMORA S.A.	Spain	<a href="https://www.marcosconde.com">https://www.marcosconde.com</a>
5611	11	Gold	Fresh Stretched-curd cheese with cream and white truffle butter	Delizia S.p.A.	Italy	<a href="https://www.deliziaspa.com">https://www.deliziaspa.com</a>
5613	1	Silver	Pasta filata cheese with Past cow's milk, darkens with age, with eyes	Agriturismo Caseria	Italy	<a href="https://www.agriturismocaseria.it">https://www.agriturismocaseria.it</a>
5613	2	Gold	organic, cow's milk, pasteurized, String cheese	CROPP Cooperative/Organic Valley	USA	<a href="https://www.organicvalley.coop/">https://www.organicvalley.coop/</a>
5613	3	Bronze	Fresh Stretched-curd cheese with cream	Nuova Distribuzione srl	Italy	
5613	4	Gold	Fresh Stretched-curd cheese with cream	Nuova Distribuzione srl	Italy	
5613	18	Silver	Aged hard spun paste cheese	Azienda Agricola e Zootecnica Posticchia Sabelli	Italy	<a href="https://www.posticchiasabelli.com">https://www.posticchiasabelli.com</a>
5613	19	Bronze	cows milk quesillo	Grupo Industrial y Comercial Navarro SA de CV	Mexico	<a href="https://www.quesosnavarro.com">https://www.quesosnavarro.com</a>
5613	20	Bronze	Mexican-style mozzarellarubbed with salt and lime juice	Mozzarella Company	USA	<a href="https://www.mozzco.com">https://www.mozzco.com</a>
5613	21	Bronze	Mozzarella sachet filled with mozzarella ribbons, cream with lemon peel	Caseificio Palazzo Spa	Italy	<a href="https://caseificiopalazzo.com">https://caseificiopalazzo.com</a>
5613	27	Bronze	Past. Cows' Pasta filata cheese, darkens with seasoning, with holes	Agriturismo Caseria	Italy	<a href="https://www.agriturismocaseria.it">https://www.agriturismocaseria.it</a>
5614	1	Bronze	WHOLE MILK LOW MOISTURE MOZZARELLA SHREDDED CHEESE	Lactalis American Group	USA	<a href="http://lactalisamericangroup.com/">http://lactalisamericangroup.com/</a>
5702	1	Gold	A SOFT CREAMY BUFFALO CHEESE	CASEIFICIO DEFENDI LUIGI SRL	Italy	<a href="https://www.formaggidefendi.com/">https://www.formaggidefendi.com/</a>
5702	2	Gold	Buffalo milk burrata	Diaccialone società agricola	Italy	<a href="https://www.lamaremma.it">https://www.lamaremma.it</a>
5703	2	Silver	HANDMADE SOFT PASTE CHEESE, MADE WITH BUFFALO MILK,	Formatgeries Montbrú S.A	Spain	<a href="https://www.montbru.com">https://www.montbru.com</a>
5703	3	Silver	A natural rind, semi soft buffalo milk cheese	Milleens Cheese	Ireland	<a href="https://www.milleenscheese.com">https://www.milleenscheese.com</a>

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Entry Class	Entry Number	Award	Cheese	Company Name	Country*	Company Website
5704	3	Bronze	Buffalo Greek Style Cheese made from 100% Irish Buffalo Milk	Macrooom Buffalo Cheese	Ireland	<a href="https://macroombuffalocheese.com">https://macroombuffalocheese.com</a>
5704	4	Silver	SEMI HARD BUFFALO MILK CHEESE, MOULD RIPPENED	Formatgeries Montbrú S.A	Spain	<a href="https://www.montbru.com">https://www.montbru.com</a>
5704	7	Bronze	Cylindrical shaped cheese made by whole pasteurized buffalo milk	QUATTRO PORTONI	Italy	<a href="http://www.quattroportoni.it/it/default.asp?page_id=1">http://www.quattroportoni.it/it/default.asp?page_id=1</a>
5705	1	Super Gold	Clothbound, hard buffalo milk cheese	Carron Lodge Ltd.	UK	<a href="https://www.carronlodge.com">https://www.carronlodge.com</a>
5706	1	Gold	Drunken Semi-hard Bufalo's milk cheese- scent of wine cellar	PERENZIN LATTERIA SRL	Italy	<a href="https://www.perenzin.com">https://www.perenzin.com</a>
5706	3	Gold	Blue cheese madewith pasteurized buffalo milk, refined in a craft beer	QUATTRO PORTONI	Italy	<a href="http://www.quattroportoni.it/it/default.asp?page_id=1">http://www.quattroportoni.it/it/default.asp?page_id=1</a>
5706	5	Bronze	Buffalo milk cheese with a flowery rind and truffle cream.	Consorzio Gourm.it	Italy	<a href="https://www.gourm.it/">https://www.gourm.it/</a>
5707	7	Silver	Creamy blue buffalo milk cheese with streaks of blue-veining	Shepherds Purse Cheeses	UK	<a href="https://www.shepherdspurse.co.uk">https://www.shepherdspurse.co.uk</a>
5710	7	Bronze	Buffalo milk cheese aged with peony flowers powder	ROMAGNA TERRE	Italy	<a href="http://www.romagnaterre.it">http://www.romagnaterre.it</a>
5710	8	Bronze	Semi Hard Buffalo Milk cheese with crust rind and flowers	Woodside Cheese Wrights	Australia	<a href="https://www.woodsidecheese.com.au">https://www.woodsidecheese.com.au</a>
5710	9	Silver	Fresh Buffalo Curd	Woodside Cheese Wrights	Australia	<a href="https://www.woodsidecheese.com.au">https://www.woodsidecheese.com.au</a>
5710	10	Silver	Washed rind soft cheese made by whole pasteurized buffalo milk	QUATTRO PORTONI	Italy	<a href="http://www.quattroportoni.it/it/default.asp?page_id=1">http://www.quattroportoni.it/it/default.asp?page_id=1</a>

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